

# Table d'hôte lunch menu

Friday, 30 September 2011

## Starter £ 6.00

Leek & potato soup, shitake mushrooms & chive oil

Rillette of Alkham valley rabbit, cider jelly, truffle emulsion

Tartar of Scottish salmon, soured cucumber, shaved fennel & keta caviar

Nasturtium panna cotta, pickled wild mushrooms & celeriac crisps

Seared king scallops, cauliflower & pancetta (£5 supp)

## Main course £ 12.50

Braised shin of Dexter beef, horseradish mash, swiss chard & stock pot carrots

Confit belly of lamb, shepherds pie, local cabbage & salsify

Fillet of grey mullet, crushed new potatoes, mussel & baby onion broth

Butternut squash & sage risotto, charred baby leeks

Fillet of sea bass, squid ink beignet, broccoli & spaghetti of carrot (£8 supp)

## Dessert £ 5.50

Quince souffle, vanilla ice cream

Spiced apple walnut cake, carmel ice cream

Bitter chocolate mousse, milksorbet, cookie tuile

Chef's cheese plate of the day

Cheese from the trolley ( £ 3.50 supp )

*Two courses £ 17.50 ----- Three courses £ 22.50*