

# Table d'hôte lunch menu

Saturday, 17 September 2011

## Starter £ 6.00

Celebration squash & roast garlic soup, goat's cheese beignet

Alkham Valley rabbit croustillant, cobnut pesto, caramelised apple

Scottish salmon croquette, golden tomato ketchup, ground elder

Nasturtium pannacotta, pickled wild mushrooms, Twineham Grange cheese crackling

Steamed courgette flower stuffed with lobster & sorrel veloute (£ 5 supp)

## Main course £ 12.50

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

Confit Venison flank, Hunters pie, local cabbage, parsnip, juniper sauce

Fillet of plaice, crushed new potatoes, mussels & baby onion broth

Locally foraged puff ball mushroom & sage risotto, charred spring onions

Fillet of turbot, sweetcorn, fondue of leek & pancetta (£8 supp)

## Dessert £ 5.50

Brogdale heritage farm apple souffle, caramel ice cream

strawberry parfait, earl grey sorbet & wood sorrel

Chocolate ganash tart, milk sorbet & cookie tulle

Chef's cheese plate of the day

Cheese from the trolley ( £ 3.50 supp )

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