

Table d'hôte lunch menu

Starter £ 6.00

Leek & potato soup, chive crème fraiche, smoked salmon beignet

Ox tongue & Oxford blue cheese salad, pickled red onions

Fillet of mackerel, celeriac remoulade, beetroot dressing

Watercress pannacotta, pickled wild mushrooms, Twineham grange cheese crackling

Seared king scallops, garden pea puree, crisp air dried ham (£4 supp)

Main course £ 12.50

Slow roast flank of Dexter beef & croustillant, salsify, confit shallot

Confit shoulder of lamb, salaraise potato, puy lentils, roast garlic

Fillet of plaice, crab crust, crushed new potatoes, samphire & saffron veloute

Roast asparagus, truffle mash, poached duck egg

Fillet of sea bass, tomato fondue, soft herb cannelloni, scallop roe cream (£8 supp)

Dessert £ 5.50

Banana parfait, chocolate sorbet, toffee sauce

Summer fruit pudding, clotted cream

Raspberry soufflé, vanilla ice cream

Chef's cheese plate of the day

Cheese from the trolley (£ 3.50 supp)

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

If you have to return to work please let us know so we can ensure you make it on time.