



Friday Lunch Sample Prix fixe menu

£27.00 2 courses

£32.00 3 courses

Starters

Leek terrine, potato & herb gnocchi, pickled shimeji mushrooms, truffled egg yolk

Smoked salmon ravioli, spiced white cabbage, lemongrass & ginger bisque, coriander

Crispy chicken thigh, garlic purée, potato & onion rosti, wild mushroom fricassée

Mains

Harissa spiced cauliflower, saffron arancini, roasted cauliflower purée, romesco sauce, marinated heirloom tomatoes

Wild sea trout, salt baked celeriac, heritage beetroots, truffle beurre blanc

Beech Ridge Farm corn fed duck breast, toasted sesame seeds, carrot & orange purée, pak choi, black garlic, potato fondant, 5 spice jus

Pudding

Lemon posset, fresh raspberries & blackberries, meringue

Treacle & stem ginger tart, caramel sauce, clotted cream, sesame seed tuille

White chocolate & strawberry cheesecake, marinated strawberries, strawberry sorbet

Selection of English cheeses, homemade chutney and lavosh (£4 supplement)

Tunworth

A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

Bath Blue

An organic blue cheese produced by following a traditional Stilton recipe.

It is creamy with even blueing throughout from Park Farm in the Mendip Hills.

Quickes

A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes from Exeter, Devon.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.