



## Lunch Prix fixe menu

£27.00 2 courses

£33.00 3 courses

### Starters

Wild mushroom risotto, truffle, mushroom ketchup, parmesan tuille

Soy & honey glazed mackerel, braised celery, marinated beetroot, salsa verde

Roasted wood pigeon breast, salsify, pickled blackberry, hazelnut crumb

### Mains

Autumnal squash pithivier, roasted artichoke, ragout of heritage carrot, turnip, cavolo nero, smoked potato purée, artichoke velouté

Herb crusted plaice, clam chowder, saffron braised baby onions, buttered leeks, romanesco

Venison haunch, creamed kale & smoked bacon, butternut squash fondant, spiced squash purée, blue cheese & venison shoulder croquette, shimeji mushroom à la grecque, juniper sauce

### Pudding

Fig & hazelnut cake, roasted figs, hazelnut crèmeux, fig & ale purée, hazelnut ice cream

Caramelised white chocolate & coffee mousse, mascarpone cream, coffee gel, candied walnuts

Honey panna cotta, charred quince, yoghurt, filo tuille, kaffir lime

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

<i>Tunworth</i>	A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.
<i>Dorset Blue Vinney</i>	A hard crumbly traditional blue cheese made near Sturminster Newton in Dorset from skimmed cows' milk.
<i>Westcombe Cheddar</i>	A hand-crafted traditional cheddar made in much the same way as it was right here by Mrs Brickell over 100 years ago. From Evercreech, Somerset.
<i>Sheep Rustler</i>	A semi-hard ewes milk cheese from Pylle, Somerset with a medium, mellow flavour that is slightly nutty with a hint of caramel.