

January Lunch Menu

Starters

Gin & Lemon Scented Gravadlax
With an Avruga cream

Pink Roasted Pigeon Breast
On a beetroot and apple risotto, pan juices

Chicken Consommé
With tarragon gnocchi

Honey Truffle & Goat's Cheese
On a filo crisp

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Main Course

Confit Duck Leg
With apple, tarragon mash, buttered green beans and pan juices

Pink Roasted Lamb Rump
With minted fondants pearl onion, puy lentil and pancetta braise
(two pounds fifty pence supplement)

Pan Fried Chicken Breast
Cider potato, parsnip vanilla puree, confit carrots, red currant jus

Local Skate Wing
With parsley, lemon and sorrel cocotte, fine green beans, grapefruit butter
and baby clams

Tagine of Pulses & Beans (v)
With pan fried haloumi and a vegetable pakora

Baked Field Mushroom with Tofu Potato Cake (v)
Alfafa sprouts and courgette ribbons, spring onion cream

Desserts

Purple Plum Tatin

With cinnamon cream

Banana Mousse

With sultana and rum syrup and coconut cream

Warm Chocolate Brownie

Cornish clotted cream and sauce Anglaise

Iced Pineapple Parfait

Brandy snap basket, passion fruit and lime coulis

Selection of British Cheeses

With tomato chutney and fine water biscuits
(three pounds fifty pence supplement)

Freshly Brewed Tea or Coffee and Homemade Petit Fours £3.50

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Two Courses - £14.00

Three Courses - £18.00