

# Set Lunch Menu

2 Courses £25 / 3 Courses £32

Chilled Heritage Beetroot Broth, Pickled Beet, Creamed Horseradish **SU**

Heritage Tomato Panzanella Salad **SU G**

Smoked Salmon, Compressed Cucumber, Capers, Rice Wine Vinegar Gel, Watercress

**SU F**



Roast Breast of Corn-fed Chicken, Smoked Cauliflower Pureé, Roast Cauliflower, Hazelnut Dressing **SU M N**

Poached & Scorched Salmon, Pea, Bean & Minted Jersey Royal Salad **S M F**

Saffron Risotto, Roasted Baby Courgette, Spinach, Lemon Dressing **SU M**



Affogato, Caramel Espuma, Crystallised Almond **E G M N** - gelatine in Espuma

Almond Crema Cotta, Apricot, Dark Chocolate **S N**

Baron Bigod, Montgomery Cheddar, Tricklements **C G M SU N**

Monday – Thursday – 12:00-14:15 – Excluding Bank Holidays

Single courses will be charged at the 2-course rate



## ALLERGEN MENU

C-CELERY  
CR-CRUSTACEAN  
E-EGGS  
F-FISH  
G-GLUTEN  
L-LUPIN  
M-MILK  
MO-MOLLUSC  
MU-MUSTARD  
N-NUTS  
P-PEANUTS  
S-SOYA  
SE-SESAME  
SU-SULPHITES

ALLERGENS SHOWN ARE CONTAINED WITHIN THE DISH, WE ARE  
ABLE TO ADJUST SOME THINGS ACCORDINGLY, HAPPY TO HELP  
PLEASE NOTE THAT OUR FRYERS HAVE GLUTEN-CONTAINING  
INGREDIENTS PUT THROUGH THEM

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