

SAMPLE LUNCH MENU

FOR THE TABLE

HOMEMADE BREADS & BUTTERS

TO START

SOUP OF THE DAY

croutons

WOOD PIGEON

parsley root, preserved garden blackberry, liver parfait

CEP PARFAIT

smoked cep, foraged mushrooms, walnut & truffle pesto

MAIN COURSE

all served with a selection of garden vegetables

FISH OF THE DAY

market fish served with seasonal accompaniments

POACHED CHICKEN SUPREME

smoked potatoes, garden leeks, pancetta, sauce albufera

JERUSALEM ARTICHOKE

artichoke royale, roasted globe artichoke, salsify, girolles, capers

DESSERT

STICKY TOFFEE PUDDING

vanilla ice cream, salted caramel sauce

APPLE CRUMBLE

vanilla ice cream, custard

SELECTION OF LEWTRENCHARD ICE CREAMS AND SORBETS

SELECTION OF LOCAL CHEESES (5.00 supplement)

crackers, chutney

Two courses 25.00

Three courses 35.00

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.