

#### **LUNCH MENU**

2 Courses £25, 3 Courses £30

### **SNACKS**

| Warm Daily Bread, Truffle Honey Butter<br>Beef Croquettes, Bone Marrow Aioli | 4  |
|--|----|
|  | 8  |
| Beals Farm Mangalitsa Charcuterie  | 12 |

### **STARTERS**

Roast Roots Soup, Seeded Sourdough Grilled Mushrooms, Jerusalem Artichoke, Slow cooked Egg, Pesto (GF) Seared Tuna, Ponzu, Coriander, Pickled Chilli

### **MAINS**

Skrie Cod, Sea Vegatables, Pomme Puree, Purple Kale, Mussel Veloute Corn Fed Chicken, Salsify, Hen of the Woods, Walnut Ketchup, Lentils, Mash, Chicken Jus (GF) (N) Wild Garlic Risotto, Goats cheese, Hazelnut, Garlic Crisp (GF) (N)

# **SIDES**

| Tenderstem Broccoli, Nduja, Almond (N) | 6   |
|--|-----|
| Bitter Leaf Salad, Lemon Dressing      | 4.5 |
| Triple Cooked Chips                    | 5   |
| New Potatoes                           | 5   |
| Fries                                  | 5   |

# **DESSERTS**

Apple Crumble, Vanilla Ice Cream (N) Sticky Toffee Pudding, Brandy-Soaked Dates, Toffee Sauce, Vanilla Ice Cream Ice Cream and Sorbets (GF)

### **BAR MENU**

| 6     |
|-------|
| 5     |
| 12    |
| 17.5  |
| 14.95 |
| 11.95 |
| 17.5  |
|       |