

# January Set Lunch Menu

## Amuse Bouche

*Sweet potato soup, carrot crumb*

## Starter

Confit duck bonbon, Yorkshire rhubarb, salted walnuts

Or

Scottish salmon mousse, dill pickled cucumber, lime gel, crisp bread

## Main

British rump of lamb, fondant potato, roasted heritage carrot and parsnip

Or

Honey and ginger glazed cod, kale and tenderstem broccoli

## Dessert

Salted caramel rum tart, pineapple sorbet

Or

Rebellion red ale cake, malt ice cream

Or

British artisan cheeses (£3 extra), sourdough, water biscuit

## Side Orders

Sautéed cabbage and onions 3.50 • Chequers triple cooked chips 4.00

£14 for 2 courses

£18 for 3 courses

*Duc de Chapelle Cabernet merlot Carafe £8.00*

*Duc de Chapelle Sauvignon Blanc Carafe £8.00*

Available Tuesday- Saturday 12 - 4 pm

*Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergens*