

Seasonal Set Lunch Menu

Nibbles

Bakers board, black pudding spread, pork and apple butter £6.50

Tunworth and truffle cheese toastie, black garlic £4.50

Pulled lamb shoulder crumpet, mint £3.50

Starter

Confit sea trout 'salad' linseed tuille, dill and chive emulsion.

Or

Wood pigeon sausage roll, suet pastry, chequers 'brown sauce', pistachio.

Main

Barbeque monkfish, cauliflower couscous, sea herbs, lemon grass and coconut sauce.

Or

Slow cooked beef brisket, gherkin ketchup, charred baby gem.

Dessert

Hay infused panna cotta, buttermilk, English strawberries, pine nut granola.

Or

Blue cheese, date biscuit, golden raisins, walnut.

One course £16.50

Two courses £20.50

Three courses £23.50

Available Tuesday to Saturday, 12 – 2.30 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 allergen.