

Lunch Menu

Starters

Roasted pumpkin & parmesan veloute
with white truffle oil

Pan fried breast of pigeon
with shallot tarte tatin

Goat's cheese mousse
with pickled beetroot and candied hazelnuts

Mains

Sautéed breast of pheasant
stuffed with a tarragon mousse, ragout of lentils and juniper & tarragon
sauce

Pan fried pork cutlet
with honey & mustard crust, dauphinoise potatoes, savoy cabbage and
Dijon mustard sauce

Grilled loin of cod
with chunky chips, pea puree and tartare beurre blanc

Desserts

White chocolate and hazelnut creme brulee
with raspberry sorbet

Vanilla macaroon
with salted caramel ice cream

Spiced apple tarte tatin
with vanilla bean ice cream

2 courses £19.95

3 courses £23.95