

STARTER

Porcini & Truffle Ravioli with Sage Butter Sauce and Crispy Sage

Golden Beetroot Carpaccio with Pesto and Goat Cheese Mousse

Nettle & Wild Garlic Soup with Parmesan Croutons and Nettle Crisps

MAIN COURSE

Slow Cooked Venison with Celeriac Purée, Garlic Mash, Sprouts,
Carrots

Smoked Duck Breast, Roasted Parsnips, Leek, Fondant Potato,
Berry Sauce

Lemon, Asparagus & Pea Risotto

DESSERT

Wild Berry Pavlova with Blackberry Coulis Fresh Berries

Roasted Pears Thyme & Vanilla Ice Cream, Walnut Crumble

Honey Lavender Panna Cotta

PRICE LIST

2 Course Lunch - £15

3 Course Lunch - £18

MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergens before you order

