

## STARTER

Sweetcorn Custard Tart, Chicken and Sage Sausage, Apple and Walnut Dressing

Salt and Vinegar Sea Bream, Butternut Squash Puree, Fennel Chips, Bacon Vinaigrette **(GF)**

Green Garden Soup with Sun Dried Tomato Pesto **(GF)**

## MAINS

Slow Roast Belly of Pork, Black Pudding Puree, Garlic Mash, Baby Roasted Vegetables, Apple Cider Jus

Pan fried Cod, Baby Potatoes, Pea Puree, Kumquat Compote, White Wine and Tomato Emulsion **(GF)**

Wild Mushroom Gnocchi **(GF)**

## DESSERT

Marshmallow Meringue Pavlova, Orange and Lemon Ice Cream, Mixed Berries and Orange Caramel Sauce **(GF)**

Chocolate and Raspberry Tart, Raspberry Sorbet **(GF)**

Stilton Croque Monsieur Fig Chutney, Port Vinaigrette **(GF)**

2 course lunch £14

3 course lunch £17

### **MENU SUBJECT TO CHANGE AND AVAILABILITY**

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

experience the art of  
contemporary cuisine