

LUNCH PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

ENTRÉES

Shellfish bisque & basil oil

Red wine poached pear, Roquefort, endives & walnuts (n)(v)

Ham hock terrine, Figs chutney & pickled beetroot puree

Smoked salmon rilette, avocado puree & pickled red onion

LES PLATS PRINCIPAUX

Ratatouille timbale, panfried polenta & sauce vert

Poached Plaice fillet, butternut squash, panfried gnocchi & wild garlic sauce

Aged Beef Rump, pomme pont neuf, peppercorn sauce (suppl. 3.75)

Duck leg confit, peas puree, braised escarole and raisins

All main course will be served with mix seasonal vegetables

LES DESSERTS

Selection of farmhouse cheeses, chutney & dry fruit bread (n) (£2 suppl.)

Almond Parfait & caramel popcorn (N)

Raspberry Sorbet & basil sugar

Chocolate and salted caramel tart, passion fruit sauce & Chantilly cream

3 courses for £31.00

ALL PRICES ARE INCLUSIVE OF 20% VAT

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED FOR ANY PARTIES IN OUR PRIVATE ROOM.

IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER