

## Lunch Menu

### Starters

#### Mackerel

Earl grey smoked mackerel fillet,  
apple and raisin cous cous, yoghurt and mint dressing

#### Terrine

Pressed terrine of rabbit, ham hock and foie gras with prune puree

#### Celeriac

Cream of celeriac soup with chestnut veloute

### Mains

#### Pork loin

Pork tenderloin with haricot beans, hole grain mustard,  
Pak choi and black pudding

#### Risotto

Wild mushroom risotto, cep veloute and crispy free range egg

#### Pollack

Pan fried pollack with braised leeks, boulangere potatoes,  
parsley puree and beef cheek tempural

### Desserts

#### Apple

Apple sponge with ricotta and orange sorbet and caramelized apple puree

#### Coconut

Coconut mousse with roasted pineapple and lime syrup

#### Cheese

Selection of cheese and pear chutney

#### Ice cream

Selection of homemade ice cream

**2 courses £13**

**3 courses £18**

Please note menu available Tuesday-Saturday

The ingredients in some dishes may not be obvious  
i.e. traces of nuts & pork: please inform the waiting staff

Service at customer's discretion. For parties of six or more a service charge of 10% will be made.