

# **Lunch Menu**

*31.10.17 – 24.11.17* 

## Starter

Soup of the day

Crispy squid, Vietnamese dipping sauce

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Ham hock terrine, pear puree, celeriac and green apple remoulade

Grilled halloumi, hummus, cous cous, pomegranate and pistachio salad

## Main

Breast of guinea fowl, quince, Madeira jus, croquette potatoes (50p supplement)

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Salmon wellington, creamed savoy cabbage and bacon, white wine and tarragon sauce

Slow roasted belly of pork, pommes fondant, scorched apple puree, sage gravy

Crispy tofu, miso, lemongrass, lime leaf and coconut broth, jasmine rice

#### All served with Seasonal Vegetables

#### **Dessert**

Pumpkin pie, vanilla ice cream, walnut crunch, maple syrup

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Cappuccino mousse, hazelnut shortbread

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Vacherin, passion fruit curd, raspberry sauce

2 courses £12.00 3 courses £13.00

Tea or filter Coffee £1.00 per cup

For a selection of specialist coffees please see separate menu
PLEASE SPEAK WITH A MEMBER OF OUR WAITING STAFF IF YOU REQUIRE ANY ASSISTANCE REGARDING THE 14
ALLERGIES OR HAVE ANY DIETARY REQUIREMENTS