

# **Lunch Menu**

19.09.17 - 20.10.17

## Starter

Soup of the day

Blow torched Local Mackerel, horseradish potato salad, beetroot and dill

Confit of duck salad, watercress, oriental salad, soy, ginger and chilli dressing

Goat's cheese cake, parmesan crumble, caramelised red onion, balsamic syrup

## Main

Supreme of chicken, bubble and squeak cake, red wine and thyme jus

~

Pan seared fillet of hake, Pea and mint veloute, pancetta crisp

~

Roast loin of pork, mustard pomme puree, caramelised pear, cider jus

~

Roasted vegetable, feta and cous cous strudel, parsnip puree, roast tomato and basil coulis

~

#### All served with Seasonal Vegetables

#### <u>Dessert</u>

Treacle tart, clotted cream, blackberry coulis

~

Honey Panna cotta, fig gel, pistachio short bread

~

Chocolate ganache cake, praline parfait, 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