

Lunch Table D'hote Menu

2 courses £12.95

3 courses £15.95

Starters

Celeriac Velouté

Toasted pine nuts, Kent blue cheese

Red Mullet Escabeche

Soused spring vegetables, squid ink dressing

Textures of Abbey Wild Garlic

Panna cotta, crisp, pickled ramps, black olive & miso soil, Severn & Wye smoked eel, wild garlic pesto

Mains

Local Texel Lamb Rack

Pomme boulangère, asparagus, split lamb jus

Fillet of Sea Bass

Ginger, coriander, chilli, couscous, baby fennel

Feta Cheese & Caramelised Red Onion Tart

Watercress salad, aged balsamic reduction

Desserts

Dark Chocolate Fondant

Pistachio salt fudge, pistachio ice cream

Lemon Soufflé

Red chilli ice cream

Selection of Local Cheeses

With a selection of biscuits and homemade chutney

