

**Lunch Table D'hôte Menu**

**2 courses £12.95**

**3 courses £15.95**

**Starters**

Cured Blow Torched Mackerel  
*Horseradish snow, buttermilk, dill, cucumber*

Ham Hock Terrine  
*Apple chutney, watercress*

Cauliflower Velouté  
*Candied walnuts, black truffle*

**Mains**

Barbery Duck Breast  
*Potato terrine, smoked hazelnuts, blackberries, date purée, duck jus*

Sea Bream  
*Squid ink tagliatelle, shellfish bisque*

Herb Gnocchi  
*Mushroom, mushroom dashi, spring onion*

**Dessert**

Lemon Curd Tart  
*Italian meringue, sorrel, blackberries*

Dark Chocolate Fondant  
*Hazlenut ice cream, sour cherries*

Selection of Cheese  
*With biscuits and homemade chutney*

**Please let your server know whether you have any allergies**

