



## LUNCH

*2 Courses £25 / 3 Courses £30*

House Bread & Butters

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## STARTERS

Spiced Parsnip Velouté, Sunflower Seeds, Greek Yoghurt, Curry Oil

Good Life Gin Cured Salmon, Cucumber, Lemon Tonic, Crème Fraiche

Pigeon Breast, Kale, Textures of Beetroot, Game Jus

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## MAIN COURSES

Wild Mushroom Risotto, Oyster Mushroom, Truffle Mascarpone, Lemon, Chive

Fillet of Sea Bass, Turnip, Burnt Apple, Lemon, Bacon, Good Life Cider

Seared Pork Loin, Swede, Red Cabbage, Pear, Honey Mustard

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## SIDES

Roast Garlic & Rosemary Baby Potatoes - £4 / Buttered Savoy Cabbage - £4

Stilton & Pecan Mixed Leaves Salad, Red Grape Dressing - £4

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## DESSERTS

Lemon & White Chocolate Delice, Basil, Poppy Seeds

Granny Smith Crèmeux, Peanut Butter, Salted Caramel Gelato

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]

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Petit Fours