

SEPTEMBER



SET LUNCH MENU

£19 - 2 Courses

£24 - 3 Courses

STARTERS

Duck liver & Cointreau parfait
fig & bacon jam, malt crumble, toasted brioche

Farmhouse Crab & Cod Fishcakes
pickled & burnt cucumber, brown crab mayonnaise, dill oil

Smoked Potato & Sweetcorn Chowder
herb emulsion, garlic sourdough

MAINS

Farmhouse Bubble & Squeak Cake
braised Autumn vegetables, poached egg

Pan roasted Stone Bass
roasted turnip, garlic & bacon runner beans, tomato, olive & sherry
vinegar dressing

Slow roasted Beef Cheek
stuffed beef tomato, truffle whipped potato, sautéed chestnut mushrooms,
red wine gravy

DESSERTS

Sticky Toffee Pudding
salted caramel butterscotch sauce, caramel ice cream

Coconut & Vanilla Rice Pudding
rum macerated pineapple, toasted coconut