



Lunch Menu

Starters

Veloute

Lightly Smoked Haddock, Slow cooked Hen's Egg,
Brown Butter Crumb, Compressed Apples

Heritage Tomato

Compression of Tomato Terrine, Tomato Consommé,
Ricotta Fragola, Basil Froth

Goosnargh Duck

Home Cured and Smoked Duck, Kirsch Peach,
White Balsamic Mayonnaise, Chocolate Granola

Mackerel

Torched and Poached Mackerel Fillets,
Salt Baked Violets, Fennel, Lemon

Main Courses

Corn fed Chicken

Poached and Seared Breast, Hay Smoked Pomme Anna Potato,
Liver Parfait, Chard Corn Nibs

Sea Bream

Seared Fillet of Bream, Bulgar Wheat, Coriander Chemula,
Pickled Vegetables

Belly Pork

Pressed Belly Pork, Peanut and Miso Emulsion,
Spiced Lentils, Monks Beard

Aubergine

Spiced Aubergine Tagine, Cannelloni of Spinach,
Roasted Macadamia

Desserts

Passion Fruit Creme

Passion Fruit Crème, Pineapple Carpaccio,
Lime and Honey Syrup

Strawberry Mellow

Strawberry Marshmallow, Vanilla Sable,
Clotted Cream Ice Cream, Thai Basil

Chocolate Cylinder

Manjari Chocolate Mousse, Coffee Strussel,
Latte Ice Cream

Cheese

A Selection of British and Continental Cheese,
Home made Bread, Crackers and Condiments

Coffee and Petit Fours

Food allergies and intolerances – Before you order food and drinks please speak to our staff if you want to know about our ingredients