



## Set Lunch Menu

£18.00 2 courses

£22.00 3 courses

### Starters

Chicken liver parfait, red onion chutney, toasted ciabatta (gf)

Crispy white bait, homemade tartare sauce, lemon

Miso marinated portobello mushroom, rocket salad (gf) (vg)

### Mains

Buttered breast of chicken, pearl barley risotto, buttered leeks, thyme jus

Roast loin of cod, peas with pancetta and wild mushrooms, spinach, baby potatoes, cream sauce (gf) £14.95

Puy lentil shepherd's pie, roasted root vegetables (vg) (gf)

### To Follow

Bakewell tart, salted caramel gelato (v)

Lemon posset, lavender short bread (v) (gf)

Rice pudding, warm autumn fruits compote (v)

(v) Vegetarian (vg) Vegan (gf) Made with gluten free ingredients. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements.