



Lunch Menu

(Fridays & Saturdays 12pm-2pm)

2 courses £34/3 courses £39

Starter

Roast Parsnip & Honey Soup

Sourdough & Herb Butter

Whipped Goats Cheese

Salt Baked Beetroot & Toasted Hazelnut

Tempura of Cod

Cos & Pickled Cucumber

Wild Mushroom & Chicken Ravioli

Buttered Leeks

Main

Confit Leg of Duck

Sweet Potato Purée & Savoy Cabbage

Manor Farm Chicken

Brioche Crumb & Creamed Spinach

Rosemary & Thyme Gnocchi

Creamed Spinach, Aged Cheddar & Black Garlic

Fillet of Beef (£10 supp)

Pomme Anna, Chestnut Mushroom & Red Wine Jus

Served with Buttered Mash Potatoes & Market Vegetables

Dessert

Chocolate Mousse

Passionfruit & Milk Ice Cream

Peanut Parfait

Brandy Apple, Cherry Gel & Biscuit Crumb

Irish Cheese Selection (£2.00)

Sourdough Crackers, Fig & Date Jam

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.

Please ask your server for details.