

Saturday Luncheon Menu

Three courses £47.00, two courses £37.00

White Onion Velouté, Pedro Ximenez caramel, espresso, parmesan

(G, D, E, CE, V)

Sea Bream, citrus tartare, som tam, green curry

(D, F, CE)

Pork Belly, black pudding, apple, prunes, sauerkraut

(G, D, E, SD, CE)



Duck Egg, black garlic, fricassée de pomme, baby leeks

(G, D, E, CE, V)

Halibut, leek, potato, lovage, brown shrimp

(C, G, D, F, CE)

Chicken, wild garlic, oyster mushrooms, pancetta

(G, D, E, SD, CE)

vegetables are carefully chosen to accompany each main course;
additional vegetables are available upon request



Champagne Sorbet

sloe gin granita (V) (supplement £7.00)



Treacle Tart, blackberry, clotted cream, mint

(G, D, E, N)

Dark Chocolate, passion fruit

(G, D, E, N)

A Selection of delicious and unusual Ice-creams and Sorbets

(G, D, E, N, SE)

Ice-creams: Chocolate Orange, Coffee & Tia Maria, Lemon Curd, Parkin, Rum & Raisin,
Vanilla & Honeycomb

Sorbets: Blackberry, Mango, Mascarpone, Raspberry, Strawberry

**A Selection of Four British Cheese, tomato and pear chutney,
Guinness and black treacle sourdough, grapes, homemade crackers**

(D, N, SE, G, E)



'Ethically sourced' Coffee or Tea, fudge (supplement £7.00)

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.