

Set Lunch Menu
2 Courses £27

STARTERS

Watercress & nettle soup, sour cream

Smoked Chalk stream trout, buttermilk, bee pollen & dill

Wye Valley asparagus, soft boiled egg, crispy potato, hay mayonnaise

MAINS

Skate wing, caper & shallot dressing, fennel and rocket dressing, preserved lemon

Norfolk Horn lamb shank pie, roasted garlic mash, wild garlic, mint gravy

Baked Cooleeney, balsamic glazed artichokes, potato croquette

SIDES £4

Sautéed spring greens, toasted walnuts & maple syrup

Sugar snaps, snow peas & wilted spinach

Jersey Royals, wild garlic & bacon

Mixed leaves, spring onions, mustard dressing

Marinated borlotti beans, avocado cream, organic sprouts

Fries, plain or with truffle & parmesan

Set Lunch Menu
3 Courses £31

STARTERS

Watercress & nettle soup, sour cream

Smoked Chalk stream trout, buttermilk, bee pollen & dill

Wye Valley asparagus, soft boiled egg, crispy potato, hay mayonnaise

MAINS

Skate wing, caper & shallot dressing, fennel and rocket dressing, preserved lemon

Norfolk Horn lamb shank pie, roasted garlic mash, wild garlic, mint gravy

Baked Cooleeney, balsamic glazed artichokes, potato croquette

SIDES £4

Sautéed spring greens, toasted walnuts & maple syrup

Sugar snaps, snow peas & wilted spinach

Jersey Royals, wild garlic & bacon

Mixed leaves, spring onions, mustard dressing

Marinated borlotti beans, avocado cream, organic sprouts

Fries, plain or with truffle & parmesan

PUDDINGS

Dark chocolate tart, milk & mint ice cream, cocoa nibs

Brown sugar soft meringue, rhubarb, yoghurt cream, pistachios

Pineapple carpaccio, lemon cream cheese, grapefruit

Set Menu | £40

STARTERS

Wild garlic soup, creamed morels

Wye Valley asparagus, soft boiled egg, crispy potato, hay mayonnaise

Black pudding croquettes, piccalilli, crackling, mustard cress

MAINS

Pan-fried fillet of hake, white beans, leek, chervil, truffle dressing

Smoked Castlemead duck, glazed chicory, cherries & sorrel

Grilled fennel, pearl barley, goat's curd, black garlic & maple syrup

PUDDINGS

Dark chocolate tart, milk & mint ice cream, cocoa nibs

Brown sugar soft meringue, rhubarb, yoghurt cream, pistachios

Pineapple carpaccio, lemon cream cheese, grapefruit

Set Menu 2 £46

STARTERS

Wild garlic soup, creamed morels

Wye Valley asparagus, soft boiled egg, crispy potato, hay mayonnaise

Rabbit terrine, hops, puffed barley & violet mustard

Charred Lyme Bay mackerel, toasted buckwheat, kohlrabi, lemon dressing

MAINS

Pan-fried fillet of hake, white beans, leek, chervil, truffle dressing

White Park sirloin & brisket, bone marrow, crispy tongue, watercress mash, new season onions

Middle White pork, hasselback potatoes, smoked hazelnuts, Yorkshire rhubarb, rum raisins

Grilled fennel, pearl barley, goat's curd, black garlic & maple syrup

PUDDINGS

Dark chocolate tart, milk & mint ice cream, cocoa nibs

Bread & butter pudding, banana, rum

Brown sugar soft meringue, rhubarb, yoghurt cream, pistachios

Sunday Set Menu £38

STARTERS

Wild garlic soup, creamed morels

Wye Valley asparagus, soft boiled egg, crispy potato, hay mayonnaise

Black pudding croquettes, piccalilli, crackling, mustard cress

MAINS

Millers of Speyside dry-aged beef sirloin

Norfolk Horn lamb

Middle White pork

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Dark chocolate tart, milk & mint ice cream, cocoa nibs

Brown sugar soft meringue, rhubarb, yoghurt cream, pistachios

Pineapple carpaccio, lemon cream cheese, grapefruit