

Lunch 'Market Menu'

2 courses £16.00 3 courses £19.00

Veloute

Butternut Squash | Ginger | Mussels | Toasted seeds

Salmon

Oak Smoked Salmon | Traditional Accompaniments

Chicken

Pressing of Corn Fed Chicken | Country Bacon | Mushroom Variations | Black Pudding

Salad

Fig | Pear | Purple Truffle Potato | Hazelnut | Epaisse

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### **Calves Liver**

Calves Liver | Boudoir Noir | Caramelised Onions | Apple | Sage Pomme Puree

### **Partridge**

French Red Legged Partridge | Pickled Cabbage | Game Pithivier | Pomme Anna | Beetroot & Hazelnut Jus

### **Cod**

Parmesan Crusted Cod | White Bean & Chorizo Cassoulet | Cockles

### **Mushroom Tart**

Chestnut Mushroom | Globe Artichoke | Spinach

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Toffee Apple

Apple Terrine | Crumble | Blackberry Sorbet

Chocolate

Warm Chocolate Tart | Hazelnut | Stem Ginger

Pear

Red Wine Poached Pear | Fig | Mulled wine

Ice Cream & Sorbets

Homemade Flavours, Please Ask For Today's Selections

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### **Cafetiere of Coffee & Petits Fours**

Supplement of £3.80 Per Person

All Prices Inclusive of VAT @ 20% - Gratuities Are Strictly Discretionary