

Lunch Menu

Freshly made soup of the day
Campagne bread, cultured butter

Beetroot cured Loch Duart salmon
pickled cucumber, radish, watercress

Salmon fish cakes
truffle mayonnaise, wild garlic

Mushroom tagliatelle
aged Parmesan, truffle, chive

Creedy Carver chicken breast
seasonal garnish

Market fish of the day
sautéed potatoes, chorizo, cream leek,
lemon butter sauce

Dark chocolate and passion fruit mousse
passion fruit sorbet

Dessert of the week

Frozen banana parfait
Vanilla ice cream

2 courses £30

3 courses £40

SIDES

Tomato and red onion salad £5
(GF) (VE)

Buttered green beans £5
(GF) (VE)

Seasonal vegetables £5
(GF) (VE)

New potatoes *(GF) (VE)* £5

Sautéed potatoes *(GF) (VE)* £5

Fries *(GF) (VE)* £5

Truffle fries *(GF)* £7