

LUNCH MENU

TWO COURSES £15.00
THREE COURSES £18.50

WHITE BEAN SOUP

Soup of haricot blanc with a cep mushroom and truffle foam.

SAUTEED DUCK LIVERS

Sautéed duck livers and brandy on toasted homemade bread with bacon lardons and veal jus.

FRIED SQUID

Fried squid with a rocket, roast garlic and chorizo salad. Aioli.

CHEDDAR SOUFFLE

A swede and Leonard Stanley cheddar soufflé with an English mustard and spinach veloute.

STEAK BEARNAISE (£4.50 supplement)

Local Hereford rump steak cooked to your liking, hand cut chips and béarnaise sauce, with watercress salad

RISOTTO MILANESE

A saffron and herb risotto with rocket and pumpkin seed salad

CORNISH MACKEREL

Line caught Cornish mackerel with a red chard, potato and beetroot garnish. Black olive tapenade.

RABBIT LOIN

Stuffed loin of rabbit wrapped in pancetta, warm baby vegetables and roast shallots. Rabbit jus.

£2.00

EXTRA PORTION OF VEGETABLES

CHEESE BOARD

Godsells cheddar cheese with homemade crackers, walnut bread and fig chutney.

COFFEE SEMIFREDDO

Coffee semifreddo with dates in syrup and walnut crisp biscuit.

WINTER DRIED FRUIT COMPOTE

Warm salad of marinated winter fruits with homemade vanilla ice cream

CHOCOLATE TORTE

Hot chocolate and sour cherry torte with homemade blood orange sorbet