

Saturday Luncheon Menu

Three courses £47.00, two courses £37.00

Smoked Haddock Velouté, English peas, Jersey Royals, garden herbs
(G, D, E, F, CE, SD)

Salt Baked Beetroot, Clara, celeriac, fennel (V)
(G, D, E, CE, SD)

Rabbit, chorizo jam, black pudding, brioche
(G, D, E, CE)



Pea Arancini, Lizzy's asparagus, summer truffle, aged parmesan (V)
(G, D, E, CE, SD)

Sea Trout, watercress, horseradish, yuzu
(G, D, F, SD)

Aged Fillet of Beef, hen of the wood, oxtail, alliums
(G, D, E, SD, CE)

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



Pimm's Sorbet

compressed watermelon, Thai basil (supplement £7.00)
(V)



Annabel's Strawberries, Champagne, elderflower, verbena
(G, D, E, SD)

Chocolate and Coffee, 70% Huila chocolate, walnut, espresso
(G, D, E, N)

A Selection of delicious and unusual Ice-creams and Sorbets
(G, D, E, N, SE)

**A Selection of Four British Cheese, rhubarb and ginger 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.