Saturday Luncheon Menu

Three courses £50.00, two courses £39.00

Garden Squash Velouté, *truffle and chive mascarpone*
(D, CE, SD, E, V)

Sea Bream, *dashi, jamón Ibérico, king prawn*
(D, F, SD, CE, C, M)

Confit Duck Pressing, *fig, pain d'épices, honey*
(G, D, E, CE, SD)

Wild Mushroom Risotto, *rocket and parmesan salad*
(G, D, E, SD, CE, V)

Salmon, *oyster mushrooms, sea vegetables, white wine velouté*
(G, D, E, F, CE)

Yorkshire Lamb Rump, *French peas, Jersey Royals, pancetta*
(G, D, E, SD, CE, S)

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

Passion-fruit Martini Sorbet
(SD, V) (supplement £7.00)

Strawberry Parfait, *fromage blanc, shortbread crumb, Thai basil*
(G, D, E,)

Huila Chocolate, *mulled pear, chestnut crémeux, hazelnut ice-cream*
(G, D, E, N, SD)

A Selection of Four British Cheeses,
plum chutney, grapes, homemade crackers, sourdough
(D, N, SE, G, E)

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

'Ethically sourced' Coffee or Tea, *fudge* *(supplement £8.00)*

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.