

Saturday Luncheon Menu

Three courses £50.00, two courses £39.00

Vichyssoise (served cold), leek, black truffle, parmesan

(G, D, CE, SD, E, V)

Pork and Prawn Agnolotti, lardo, dashi, jamón Ibérico crumb

(G, D, F, SD, CE, C, M)

Confit Rabbit Pressing, mustard, tarragon, chorizo & apple jam

(G, D, E, CE, SD)



Wild Mushroom Arancini, BBQ sweetcorn, rocket, wild mushroom fricasée

(G, D, E, SD, CE, V)

Salmon, trout tartare, watercress velouté, sea vegetables

(G, D, E, F, CE)

Aged Fillet of Beef, black garlic, oyster mushroom, nasturtium

(G, D, SD, CE)

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



Passion-fruit Martini Sorbet

(SD, V) (supplement £7.00)



Cucumber Cannelloni, fromage lemon verbena, elderflower, mint

(G, D, E, SD, V)

Chocolate and Caramel Tart, rum and raisin ice cream

(G, D, E, N)

A Selection of Four British Cheeses,

plum chutney, grapes, homemade crackers, sourdough

(D, N, SE, G, E)



‘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.