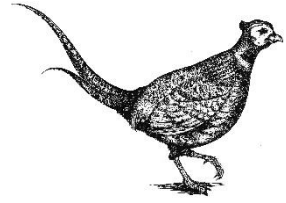


Sample Lunch Market Menu

2 courses £35

3 courses £45



Potato Focaccia and Cultured Butter

Starter

Soup

Jerusalem artichoke soup, parmesan ganache, poached egg, truffle

Pate

Duck liver paté, duck fat brioche, armagnac prune

Salmon

Beetroot cured salmon gravlax, traditional garnish

Main Course

Calves Liver

Claves liver, smoked butter mash, onions

Sea Bass

Pan fried bass, mussel chowder

Risotto

Roasted onion risotto, tunworth, vanilla, lemon

All served with braised red cabbage and seasonal vegetables.

Pudding and Cheese

Affogato

Espresso ice cream, almond tuile, espresso

Chocolate

Chocolate fondant tart, vanilla ice cream

Cheese

Tunworth cheese, seasonal garnish

Tea or Coffee with Petit Fours

Game products may contain shot. For guests on dinner, bed and breakfast a £50 allowance is allocated to each person. A discretionary service charge of 10% will be added to your bill.

If you have any dietary requirements please let your server know.