Sample Saturday Lunch Menu
2 courses £25.00
3 courses £29.00

(Please note that items are subject to change without notice)

STARTERS

Creedy Carver Duck and Cointreau Salami (Sp)
With honeymoon Charentais melon, orange gel and coriander

Mushroom and Smoked Pancetta Velouté (M) (C) (Sp)
Topped with smoked Parmesan cheese foam

Mi Cuit Salmon (F) (Sp)
Cured Scottish salmon with a beetroot gazpacho, apple gel and apple batton

Cheese and Onion Risotto (Sp) (V) (C) (Cl) (M)
Arborio rice cooked with crème fraîche, hard cheese in the style of Parmesan, treacle roasted button onions, fried shallots, crispy diced onion and garlic chives cress

Crispy Fried Dingley Dell Pork Belly (N) (F) (S)
Cooked in a master stock then fried, served with, peppered pineapple and chilli caramel salsa

MAINS

Pan Roasted Lamb Pencil Fillets (M) (Mu) (Sp)
Served with chargrilled Halloumi, grilled aubergine, smoked aubergine purée, parsley and mint salsa

Spinach and Roasted Squash Tart (Cl) (M) (Sp) (Ss) (S) (E) (V) (Mu)
Roasted crown prince squash, served on crisp pastry, with wilted spinach, seed granola, Ricotta fritter, treacle roast onions and tarragon mustard sauce

Pan-Fried Hake Fillet (F) (M) (Mu) (E) (Sp) (C)
Served with warm cucumber and fennel salad, tartar style sauce and extra virgin lemon rapeseed oil

Pork Belly (M) (Sp) (C)
Dry aged Dingley Dell pork belly, burnt braeburn apple purée, white haricot and French beans, pork jus

Roasted Chicken Breast (M) (Sp) (Cl) (F) (C)
With rosemary and Parmesan polenta, anchovy and tarragon infused broccoli jus gras and toasted bread crumb

SIDE ORDERS

Asian Slaw *red cabbage, savoy cabbage, red onion and golden raisins (V)*	£3.50
Mixed Salad *house dressing (Sp)*	£3.50
Triple Cooked Chunky Chips *(Sp)*	£3.95
Heirloom Tomato Salad *with house vinaigrette and garlic chive cress (Sp)*	£4.00
Wilted Curly Kale *with chilli, sesame, garlic and ginger (M) (Ss)*	£4.50

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DESSERTS

Banana Sponge (Cl) (M) (E) (N)
With peanut butter ice cream and warm rum caramel sauce with orange

Bee Pollen Mousse (M) (E) (Cl)
With figs in rosemary, honeycomb and sourdough ice cream

Chocolate Pavé (M) (N) (E) (Cl)
With hibiscus purée and yoghurt ice cream

Coconut Panna Cotta (M) (Cl)
With roasted pineapple and passion fruit

Selection of Ice Cream and Sorbet (M) (E)
Served with fruit

Selection of Seasonal Cheeses (N) (M) (Sp) (Cl)
Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread
(Supplement £3.00)

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