# SATURDAY LUNCH

2 courses for £22 3 courses for £27

## Pea and ham

Pea Velouté, Crispy Ham Hock, Bacon Brioche

### Heritage Tomato (v)

Balsamic Pearls, Basil, Sour Dough Croutons, Mozzarella, Chilled Tomato Consommé

#### Sea trout

Citrus Cured and Charred Sea Trout, Fennel, Pickled Cucumber, Trout Roe

#### Terrine

Pork Belly, Pig Cheek, Ham Hock, Apple Caramel, Celeriac Remoulade, Pickled Girolles

## Goats Cheese and Beetroot (v)

Whipped Goats Cheese, Poached Red Beetroot, Pickled Golden Beetroot, Maple Glazed Pecan Nut, Frisee

#### Duck

Slow Cooked And Seared Breast, Five Spice, Plum, Heritage Carrot, Spring Onion

## Cauliflower Cheese (v)

Brown Butter Roast Cauliflower, Smoked Cheddar Cheese Sauce, Raisin, Hay Baked Celeriac

## Pea and Broad Bean (v)

Pea and Broad Bean Risotto, Goats Cheese, Citronette Dressed Fennel

#### Market Fish of the Day

Crushed New Potato, Samphire, Potted Shrimp Butter

## Rib Eye (£3 supplement)

80z, 28 Day Aged Hereford Beef

Honey Glazed Confit Garlic, Purity Ale Braised Carrot, Wholegrain Mustard Jus, Watercress Served with either: Truffle Parmesan Fries or Creamed Potato

#### Strawberry (v)

Whipped Cheesecake, Poached & Fresh Strawberry, Meringue, Wild Strawberry Sorbet

#### Lemon (v)

Lemon Tart, Mixed Berry Compote, Raspberry Sorbet

#### Chocolate Orange (v)

Milk Chocolate Mousse, Poached Orange, Orange & Poppy Seed Sponge, Popcorn Ice-Cream

#### English Cheese Selection

Served with Crackers, Fig Puree, Chutney

Rachel(v)(gm)(u)

Semi Hard Washed Rind Goats Cheese, Sweet & Slightly Nutty In Flavour

## Oxford blue (v)(p)(cm)

Full Fat Semi Soft Blue Cheese With A Good Mellow Depth Of Flavour

## We scombe cheddar(u)(cm)

A Truly Artisan Cheddar, Cloth Wrapped With A Strong Savoury Flavour, Can Sometimes Contain Light Blue Veining