



## EXPRESS LUNCH / 2 COURSE £21

### MAINS

CORNISH CHICKEN, LEEK & HAM HOCK PIE

Chicken jus, creamed mash, anis roasted carrot (G,E,M,SD)

LOCH DUART SALMON FISHCAKE

horseradish velouté, buttered kale, tartare sauce, caviar (F,E,G,SD,MU)

### DESSERTS

BLACK FOREST SUNDAE Amarena cherries, chocolate brownie, milk soft serve (G,E,M,S)

## 2 COURSE £30 / 3 COURSE £35

**Monday to Sunday up to 8 guests - 12noon to 4.30pm / 5pm to 6.30pm**

### STARTERS

SPICED PARSNIP VELOUTE

Coconut, parsnip crisps, coriander & green oil (VEGAN)

SEVEN & WYE SMOKED SALMON PLATE

Avocado, horseradish mayo, apple & seeded cracker (F,E,MUG,SE,M)

SMOKED HAM HOCK SCRUMPET

Balsamic pickled onions, Pommery mustard, baby gem & Piccalilli (G,E,MU,SD)

### MAINS

ROAST SUFFOLK CHICKEN BREAST

Crushed celeriac, wild mushrooms & peppercorn sauce (M,SD,MU)

ROASTED CHALK STREAM TROUT

Cornish crab sauce, buttered leeks, brown crab mayo & caviar (F,E,C,SD,M,MU)

BBQ CAULIFLOWER STEAK

Sauce Romesco, smoked aubergine, winter tomatoes & crushed hazelnuts (N,SD)

### DESSERTS

BRAMLEY APPLE & PEAR OAT CRUMBLE, vanilla custard (S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information.** A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT