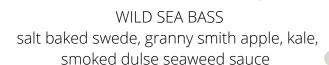
## SATURDAY LÜNCH MEN

2 - courses £40 per person 3 - course s £55 per person

**SNACKS** 

**OUR BREAD** Hendo's butter

To Start...



To Follow.

LOCALLY SHOT PHEASANT parsnip, chestnut & creamed sprouts, fondant potato (\*may contain shot)

SALT BAKED CELERIAC sage gnocchi, pickled walnut, dandelion & Cropwell Bishop Stilton sauce

DRY AGED ANGUS BEEF FILLET (15 pounds supplement) braised ox cheek & roscoff onion tart tatin, beef dripping potato, parmesan & watercress

SPICED SAND CARROT carrot & sushi ginger puree, lime, Thai green sauce

SMOKED HADDOCK TART smoked bacon & leek compote, Keens cheddar rarebit & confit egg yolk

BAKED POTATO "RISOTTO" pickled & caramelised onion, fresh black truffle & chive custard

WILD SCOTTISH VENISON CARPACCIO blackberry ketchup, cep mayonnaise, pickled beetroot, pistachio & bitter chocolate

## Cheese... before or after, the choice is yours

3-cheeses - £15 5-cheeses - £20

8-cheeses - £25

To Finish...

STEM GINGER CHEESECAKE mulled pear, blackberries & ginger bread ice cream

**BULLION CHOCOLATE CREAM** cherry "ice cream", chocolate crumble & yoghurt sorbet

PRUNE & ARMAGNAC SOUFFLE clotted cream ice cream & brown sugar custard

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO ALL FOOD & DRINK



