

## SATURDAY LUNCH MENU

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

### SNACKS

OUR BREAD  
Hendo's butter

### To Start...

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

### To Follow...

WILD SEA BASS  
salt baked swede, granny smith apple, kale,  
smoked dulse seaweed sauce

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

### 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*

