

# SATURDAY LUNCH MENU

2 - course 40 pounds per person

3 - course 55 pounds per person

## SNACKS

### OUR BREAD

Hendo's butter

### To Start...

#### NATIVE LOBSTER & SALMON RAVIOLO

(10 pounds supplement)

carrot chutney, sea buckthorn gel & bisque

#### 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...

#### STONE BASS

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

#### LOCALLY SHOT PHEASANT

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

#### YUKON GOLD POTATO GNOCCHI

shaved walnut, baked celeriac, chicory &  
Cropwell Bishop Stilton sauce

#### DRY AGED ANGUS 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...

#### MULLED PEAR TERRINE

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*

