

# Saturday Lunch Menu

2-courses £45.00

3-courses £60.00

## SNACKS

### OUR BREAD

Hendo's butter

### To Start...

#### HAND DIVED ORKNEY SCALLOP

Elderflower and fennel foam, Fennel Sauerkraut,  
scallop roe parfait.  
(£5.00 Supplement)

#### CHARRED CORNISH MACKEREL

jalapeno & green tomato gel,  
green strawberries,  
buttermilk & siracha granita, coriander

#### COURGETTE FLOWER

ricotta stuffed tempura courgette flower &  
courgette & basil broth

#### "HOT POCKET"

Crispy ham hock, Black Cow cheddar mousse,  
tomato chutney, Iberico ham



### To Follow...

#### CORNISH SEA BASS

BBQ white asparagus, saffron potatoes,  
smoked butter and nage sauce, Isle of  
Wight tomatoes

#### PACKINGTON FARM CHICKEN

chicken fat focaccia, harissa leeks, confit  
garlic mayonnaise & caramelised leeks

#### LEMON & RICOTTA DUMPLINGS

braised fennel, broad beans, burnt lemon,  
sorrel beurre blanc

#### CREEDY CARVER DUCK

Fermented Honey, Baby Beetroots, Duck  
Leg and Cherry Bonbon, Fermented Cherry  
BBQ glaze, Lapsang Souchong Sauce  
(£5.00 Supplement)

### SIDE - £5.00

Cavolo Nero, sprouting broccoli & peas

### Riverside Cheeseboard...

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

(£20 supplement per board)

Tunworth, Godminster Black Truffle Cheddar,  
Dovedale Blue & Golden Cross Goats Cheese  
with homemade crackers & our chutney

### To Finish...

#### AMALFI LEMON POSSET

fennel pollen meringue & raspberry ice cream

#### BULLION CHOCOLATE

caramelised banana, chocolate crumb  
& banana Ice cream

#### WHITE CHOCOLATE & STRAWBERRY

Wild strawberry gel, Lemon Verbena Ice Cream, Long Pepper  
Tuille, English Strawberries & Rapeseed Crumble

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