

LUNCH MENU

OUR BREAD

Henderson Relish butter

TO START

CONFIT LAMB BELLY

**wild garlic oil, lamb broth, turnip,
asparagus & broad beans**

SALT BAKED CELERIAC

**brown butter hollandaise, apple caramel,
nasturtium & hazelnut pesto**

CURED WILD SEA TROUT

**dill oil, pickled cucumber, marinated ikura
& buttermilk dressing**

TO FOLLOW

SALTED CORNISH COD

**Gusbourne sauce, spring vegetables & pommes puree
(add Exmoor Caviar £15 supplement)**

FREE RANGE PACKINGTON CHICKEN

**purple sprouting broccoli, black garlic puree,
duck fat potato terrine & 72 month parmesan**

MARINATED AUBERGINE

**tomato essence, basil puree, roasted courgettes,
salsa verde & Jersey Royals**

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

PISTACHIO CAKE

apricot compote, crème fraiche ice cream & Manni olive oil

BULLION CHOCOLATE FONDANT

banana & yuzu sorbet, miso caramel & peanut brittle

BAKED VANILLA CHEESECAKE

**English strawberries, meadowsweet shortbread
& hibiscus sorbet**

2-courses – 34 pounds

3-courses – 42 pounds