



## Lunch Menu

### Canapés

Marinated Olives £2.00

### To Start

Creamed celeriac and pear soup, parsley and croutons

Artichoke, crispy pork, poached hens egg, parsley dressing

Sundried tomato and goat's cheese arrancini, pipperade and basil

Salmon rillettes, crème fraiche, cucumber and croutes **(£2.00 supplement)**

### Main Course

Butternut squash rissoto, broccoli, sage

Pan fried hake, crushed news, spinach , caper butter

Roast pork, Yorkshire pudding, roast potatoes and pork sauce

Roast sirloin of beef, Yorkshire pudding, roast potatoes and gravy

### Sides

Roast potatoes £3.50

Buttered new potatoes and chives £3.50

### Desserts

Chocolate delice, passion fruit and salted caramel ice cream

Vanilla pannacotta, Champagne rhubarb, gingerbread, rhubarb

Selection of British cheeses, homemade chutney and crackers **(£2 supplement)**

### Dessert Wine

De Bortoli VAT 5 Botrytis Semillon Btl £21.95

Chapel Down Nectar ABV 9% £26.95

**2 courses £17.95 - 3 Courses £21.95**

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change