

## Sample Set Price Menu

Papa al Pomodoro (rustic tomato and bread soup)

Roast butternut squash with chilli, spring onion, tahini dressing & coriander

Plough smoked Merrifield duck breast, confit gizzard, candied walnuts & orange

Pan fried Cornish sardines on crostini, rocket, black olive & lemon

Josper grilled thick muscle of Cornish lamb, grilled aubergine, crisp new potatoes with confit garlic & mint salsa verde

Smoked Aberdeenshire rib flank, sautéed green beans, chick pea & tomato casserole & red wine sauce

Grilled Cornish fillet of cod, bok choy with soy & sesame, grilled new potatoes, pickled ginger & coriander

Baked beetroot & goats cheese tart, spinach, grilled courgettes, shallot, parsley & red wine vinegar dressing

White peach roulade, vanilla cream, fresh raspberries & raspberry sauce

Orange jelly, vanilla anglaise & candied orange

Selection of homemade ice creams; vanilla, chocolate, liquorice

Lincolnshire poacher – unpasteurised cow's milk cheese, Alford,

Lincolnshire, damson cheese, oatmeal biscuits

**£15 for 1 course**

**£20 for 2 courses**

**£25 for 3 courses**

**Dishes are subject to change**

**Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner**