

## **Sample July Set Price Menu**

Thai spiced butternut squash soup with coriander

Pan fried halloumi, rocket, black olive, lemon & parsley dressing

Salad of jasper grilled duck fillets, candied walnuts & orange

River Fal mussels, cider, spring onions & chives

Jasper grilled thick muscle of Cornish lamb, buttered spinach, chic pea & san marzano tomato casserole, caper & mint salsa verde

Slow cooked Aberdeenshire rib flank, braised white cabbage, sautéed potatoes, confit onion & sage

Grilled Cornish fillet of hake, sautéed green beans, crisp garlic potatoes, roast red pepper & parsley dressing

Broad bean & marjoram risotto, aged parmesan, Sicilian olive oil & green salad

Warm lemon polenta cake, caramelised orange & clotted cream

Summer fruit eton mess, vanilla cream & summer fruit sauce

Selection of homemade ice creams; vanilla, chocolate, honeycomb

Stichelton - traditional unpasteurised blue, cow's milk cheese,

Welbeck Estate, Nottinghamshire, 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**