

# Sample Set Price Menu

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

**Please be aware, last orders for the kitchen at lunchtime are 2.00pm and we close at 3.30pm.**

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:  
Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ;  
extra bread £1.95

Roast sweet potato soup with red pepper salsa

Warm Jospet grilled butternut squash with pickled chestnut, thyme dressing

Pan fried mackerel with a spicy fennel lime and coriander salad

Duck liver pate with red onion chutney & sourdough toast

Fillet of Cornish hake with sautéed bok choy, grilled potato, black olive & harissa dressing

Slow cooked Huntsham Farm Pork Belly, roast crushed swede,  
duck fat roast paotao wedges

Lambs liver in confit onion & red wine, buttered Savoy cabbage,  
mash potato

Leek & blue cheese tart with green egg roasted carrots,  
hazelnut & shallot dressing

Egg custard tart with d'agen prunes in Armagnac

Steamed ginger sponge pudding with fresh egg custard

Selection of homemade ice cream; vanilla, chocolate, caramel

Sparkenhoe Red Leicester - made by David and Jo Clarke near Upton, Leicester  
with quince & oatmeal biscuits

**£16 for 1 course**

**£21 for 2 courses**

**£26 for 3 courses**

**Dishes are subject to change**