

SEASONAL SET LUNCH MENU

EXCLUSIVELY AVAILABLE ON THURSDAYS AND FRIDAYS

2 courses £39.50 | 3 courses £45.00

Soup du Jour

[Ce, M]

Salt-Baked Heritage Beetroot (V)

orange, chicory, Rosary goat's cheese bonbons

[Ce, E, G, M, Mu, SD] [Plant option available on request.]

Smoked Ham Hock Terrine

sultana & caper purée, quail's egg, grilled sourdough

[Ce, E, G, M, Mu, SD]

Breast of Chicken
braised puy lentils,
Morteau sausage, cavolo nero
[Ce, M, SD]

Chewton Glen Fish Pie
leeks, eggs, mushrooms,
buttered Tenderstem broccoli
[Ce, E, F, G, M, SD]

**Butternut Squash
& Lentil Dahl [PLANT]**
coconut rice
[Ce, G, N, S]

SIDES £7.50

**Ratte Potatoes and
Green Vegetables**
[M]

Mashed Potato
[M]

**Tenderstem Broccoli,
Toasted Almonds**
[M, N]

Triple-cooked Chips

**French Beans, Sunblushed
Tomatoes, Pesto, Pine Nuts**
[M, SD]

Market Green Vegetables
[M]

Dark Chocolate & Orange Terrine

ginger ice cream

[E, G, M, S, SD]

Treacle Tart

Devon cream, quince purée

[E, G, M]

Bramley Apple & Blackberry Crumble

brown bread ice cream

[E, G, M]

Tea, Coffee and Chocolates £7.50

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill.