

# LUNCH

Two Course 17.50 Three Courses 19.50

## Starters

Seasonal soup & crusty white bread

Severn & Wye smoked salmon, horseradish crème fraiché & pickled cucumber, toast

Roasted beetroot with baby chard, goats cheese and walnuts honey & red wine vinegar dressing (n)

Grilled black pudding & deep fried truffle egg salad, sautéed potatoes, pancetta, Braeburn apple & grain mustard & extra virgin rapeseed oil dressing

Duck confit terrine, prune & Armagnac purée, balsamic onions, cornichions, toasted sourdough

**Baked Vacherin Mont d'or (500g) with thyme & Riesling, sautéed ratte potatoes, charcuterie & pickles for 2 (or more) to share £23.95 (Not included as part of the set menu)**

Mont d'or is a winter seasonal, un-pasteurised cows' milk cheese from the Franche-Comté region. The cheese is wrapped in spruce bark which imparts a distinct and pleasant aroma and has a soft creamy texture; we bake this in the oven with Riesling wine & thyme to create a rich cheese fondue" Please Allow (20 minutes)

## Main Course

Roasted pumpkin & Bleu D'Auvergne risotto, toasted pumpkin seeds & shaved parmesan (starter/main)

Pan roasted corn-fed chicken breast, sautéed cavolo nero, roasted field mushroom, Dijon Mustard & tarragon sauce

Steamed Shetland Mussels with Ampleforth Abbey cider, leeks, smoked bacon & white bread (starter/main)

8oz 21day aged Rib eye steak, 'Café de Paris' butter, honey mustard glazed root vegetables, watercress (£3.95 surcharge)

Market fish of the day

## Desserts

Warm Plum Clafoutis, Madagascan vanilla ice cream (n)

'W' hot Valrhona chocolate fondant, Mint choc chip ice cream (allow 10min)

Honeycomb ice cream, chocolate sauce & biscotti (n)

Bleu D'Auvergne & Black velvet 'Ash' Goats Cheese served with candied walnut, grapes, celery & biscuits

## To Finish

Coffee, tea or infusions from £1.95

Six warm mini mince pies, orange & whisky cream £6.95

## Additional side orders

Sautéed ratte potatoes & wild mushrooms	3.95	Baby leaf & parmesan salad, balsamic dressing	2.95
Honey mustard glazed root vegetables	2.95	Baked bone marrow, shallots, garlic & parsley	2.95
Curly kale, white onion & thyme butter	2.95	Hand cut crinkle chips	2.95
Creamed spinach with gruyère cheese	3.95		

There is a discretionary 10% service charge added to the bill.

Should you have any allergies, please inform your server,

All prices are in £ and inclusive of VAT

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