

LUNCH

WEDNESDAY-SATURDAY 12-3.00

2 COURSES £14, 3 COURSES £16.95

STARTERS

Jerusalem Artichoke & Roasted Garlic Soup

Duck Liver Parfait with Fig & Cherry Chutney & Brioche

MAINS

Newbottle Ox Cheek with Carrots

Toasted Barley 'Risotto' of Wild Mushrooms with Isle of Mull

Confit Duck Leg with Puy Lentils, Smoked Bacon

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce & Salted Caramel

Ice-Cream

Ginger Pana Cotta with Rhubarb & Pistachio

All Items are subject to availability. All our bread is baked in house. Please ask a member of staff if you have any concerns regarding allergens in our dishes