

## SET LUNCH MENU

Aged Comté gougère, Tunworth custard, pickled walnut

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Crispy Iberian pig's head, BBQ Bramley Apple relish, smoked bacon & tarragon

Montgomery Cheddar & caramelised onion tart

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Angler stout bread, caramelised yeast & malt butter

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### **Cured Chalk Stream Trout**

Horseradish yoghurt, dill, radish

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### **Smoked Halibut**

Maldon oyster, dulse, potato, Cod's roe

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Blackberry

Cassis sorbet, mint, yogurt foam

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### **Salted Caramel Tart**

Vanilla crème fraiche, burnt orange puree, coffee

Chocolate, Salt & Olive Oil

Hazelnut Financier

Double Passionfruit Caramel

**2 Courses** 50.00

**3 Courses** 60.00

Should you have any food allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.