

# LUNCH

NOVEMBER 2024

## STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter...4*

Jerusalem Artichoke Velouté  
*Comté Tortellini, Mushroom, Hazelnut*

Ox Tongue  
*Sauce Gribiche, Pickled Shallot, Soda Bread Chips*

Hereford Beef Tartare  
*Oyster Cream, Shallots*

Native Shellfish Bisque... +18 SUPP  
*Scottish Langoustine, Cornish Crab, Lobster, Sea Herbs*

## MAIN

*Sides: Crisp Pomme Anna,  
Brussel Sprouts with Chestnuts & Bacon,  
Creamed Spinach, Green Salad, Mashed Potato,  
Honey Roast Parsnips & Carrots...8 EACH*

Hand Cut House Tagliatelle  
*Wild Mushrooms, Westcombe Ricotta, Rosemary,  
24 Month Aged Parmesan*

Roast Cornish Cod  
*Slow Roast Shallot, Cavolo Nero, Smoked Potato & Lovage Sauce*

Omelette aux Escargots  
*Dorset Snails, Spinach, Belper Knolle Cheese*

Slow Cooked Daphne's Lamb Shoulder  
*Spiced White Beans & Aubergine Tajine, Smoked Yoghurt*

Irish Herford Beef Tournedos Rossini... +40 SUPP  
*Brioche, Foie Gras, Winter Truffle, Madeira Sauce*

## DESSERTS

Guanaja Chocolate Mousse  
*Salted Caramel, Hazelnut, Malted Barley Ice Cream*

Custard Tart  
*Nutmeg, Pine Nut, Golden Raisin*

A Selection of Sorbets  
*Pear & Bourbon, Fragola Grapes, Green Apple*

Colston Bassett Stilton...+£9 supp  
*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....34 Three Courses....38 Wine Pairing....38

*For food allergies and intolerances please alert your  
event manager. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*