



## Lunch Du Jour Sample Menu

**2 Course - £17.50    3 Course - £22.50**

### Starters

Chicken and Blue Cheese Mousse, Sautéed Wild Mushrooms,  
Crispy Shallot Rings, Cauliflower Purée

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Leek and Potato Veloute, Toasted Pinenuts, Goats Cheese Cream,  
Leek Ash

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Blowtorched Fresh Mackerel, Mackerel Paté, Crispy Fishcakes,  
Radish, Watercress

### Mains

Pan Roast Corn Fed Chicken Breast,  
Roasted Red Onion, Olive Oil Crushed New Potatoes, Confit Beetroot,  
Braised Red Cabbage, Roasted Celeriac, Red Wine Jus

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Herb Crusted Cod Supreme, Sautéed Potatoes,  
Etuvee Leeks, Parisienne Corgettes,  
Caper & Chive Beurre Blanc

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Basil Gnocchi, Heritage Carrot, Honey Baked Beetroot,  
Roasted Shallot, Buttered Spinach, Apple & Frisée Salad

### Desserts

White Chocolate Rice Pudding, Fresh Blackberries,  
Blackberry Gel

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Brie de Meaux, Artisan Biscuits, Tomato Chutney

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Bramley Apple Crumble, Blackberry & White Chocolate Ice cream

### Chef's Specials

Chargrilled 28 Day Aged Sirloin Steak, Ingham Chips, Garlic  
Baked Field Mushroom, Parmesan & Rocket Salad

**£18.50**

Beer Battered Longshore Cod, Caper Mayonnaise, Cucumber and  
Frisée Salad, Ingham Chips

**£14.50**