



Lunch Du Jour Menu

Sample Menu

2 Course - £16 3 Course - £21

Starters

Beef Fillet Carpaccio, Celeriac Remoulade,
Crispy Shallot Rings, Onion Puree, Wild Rocket

Roast Butternut Squash Velouté, Toasted Pinenuts,
Parsley Crumb, Herb Oil

Smoked Mackerel, Mackerel Paté, Fine Prawns, Lemon Gel,
Parsley Cress

Mains

Pan Roast Rump of Lamb, Fondant Potato, Roast Red Onion,
Butternut Squash, Tenderstem Broccoli, Red Wine Jus

Pan Fried Sea Bream, Olive Oil Crushed New Potatoes,
Green Cauliflower, Parissiene Courgettes, Caper Beurre Blanc

Parmesan Polenta, Roasted Shallot, Honey Baked Beetroot,
Salt Baked Celeriac, Green Cauliflower, Wild Rocket, Herb Oil

Desserts

Vanilla Rice Pudding, Blackberry Gel,
Dehydrated Blackberries

Raspberry & Almond Bakewell Tart, Our Farms Raspberries,
Raspberry Sorbet

Our Farm's Bramley Apple Crumble, Vanilla Ice Cream

CHEF SPECIALS

Beer Battered Longshore Cod, Caper Mayonnaise,
Ingham Chips, Rocket & Cucumber Salad
£14.50

Chargrilled Beef Fillet Medallions, Beef Dripping Ingham Chips,
Flat Mushroom, Garlic Butter, Rocket & Parmesan Salad
£22.50

Chargrilled Rose Veal Fillet, Pomme Dauphine, Locally Foraged Wild
Mushrooms, Roasted Green Cauliflower, Smoked Crushed Pumpkin,
Buttered Spinach, Red Wine Jus
£22.95