

Lunch Menu

Starters

Beetroot

Mixed beetroots, poached pear, goat's cheese, caramelised walnuts, shallot purée, herb oil £6.95

Soufflé

Smoked cheddar cheese twice baked soufflé, Caesar salad with bacon, Parmesan crisp £7.95

Hash

Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, spicy pork jus, apple purée £7.50

Scallops

Seared Brixham scallops, curried crispy cauliflower, pea purée, cured bacon crisp £12.95

Main Courses

Vegetable and Cheese Wellington

Mushroom, red pepper, brie and sautéed shallots baked in crisp puff pastry, sautéed tenderstem broccoli, mini fondant potatoes, white wine sauce £16.95

Sea Bass

Pan seared fillet of sea bass, parsnip purée, wilted greens, Dauphinoise potato, Port wine sauce £18.95

Slow Roasted Pork Belly

Pork belly slow roasted over night, crispy crackling, sautéed spring greens, buttered mash, apple purée, roasting juices £19.95

Watford Fields Rump of Lamb

Tender stem broccoli, roast pepper and black olive tapenade, Dauphinoise potato, pea purée, Roscoff onion, lamb jus £19.95

Gressingham Duck

Pan fried breast, confit leg bon bon, asparagus tips, baby carrots, roast mini fondant potatoes, orange and carrot purée, Port wine and redcurrant jus £21.95

Desserts

Honey Crème Brulée

Snickerdoodle shortbread, mixed berries £6.95

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream, hazelnut praline £7.25

Chocolate Crémeux

Set dark chocolate cream, strawberries macerated in Archers, amoretti biscuit £6.95

Tiramisu

Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate £7.25

Artisan Cheeses and Biscuits

British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tunworth, chutney, biscuits, grapes £9.95