

## LUNCH SET MENU

Served from 12:00 – 14:30, Wednesday to Saturday Two courses for £38 per person, Three courses for £42 per person

Snacks and sourdough focaccia with lovage butter

Starters

Choice of

Confit chalk stream trout, Norfolk beetroots, horseradish Celeriac velouté, confit hens egg, truffle on toast

Mains

Choice of

Iron age pig, grains, calcot onion, wild garlic

Roasted Jerusalem artichoke, hen of the woods, pickled pear

Desserts

Choice of

Devon blue, dried fruit loaf, chutney puree

Yorkshire rhubarb, vanilla set custard, sorbet

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

A discretionary 12.5% service charge will be added to your bill.

VAT: 336 1080 29