



Lunch only - £35 for two courses - £45 for three courses

Autumnal garden salad - V

Warm crispy local egg, roast garden vegetables, sunflower seeds, pine nuts
(E, G wheat, M, Su, N walnut pine nuts, Mu)

Baked feta parcel - V

Truffle, Longueville honey, sesame seeds, grape, celery, pecans
(M, G wheat, E, Ses, N walnut pecan, Cel, Mu, Su)

Hand dived local scallops

Sauté line caught squid, chorizo, plum tomato, smoked aioli (Mo, M, E, G wheat)

Asian salad

Pulled duck confit, garden greens, spiced noodles, edamame beans, pomegranate
(Su, Ses, Soy)

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**Jersey pork belly**

Slow roast belly pork, tree ripped figs, ginger, apple sauce, garden sage (G wheat, M, Su)

**Maize fed chicken**

Pot roast and braised chicken, creamed potato, mushroom, tomato and tarragon sauce (M, Su)

**Grilled gilt head bream**

Aubergine, sweet pepper compote, sauté potato, plum tomato, basil  
(F, M, Su, G wheat)

**Roast garden squash**

Pappardelle, girolles, chestnut velouté, crispy kale, toasted pumpkin seeds  
(G wheat, N chestnut, M, E, So, Mu)

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Vanilla crème brûlée

Blackberry ice cream (M, E)

Rhubarb clafoutis

Garden rhubarb, almonds, rhubarb sorbet (G wheat, N almond, E, M)

Cinnamon poached pear

Salted caramel mousse, toasted praline ice cream (M, E, N almond, Hazelnut, G wheat, Su)

Farmhouse cheeses - £10 supplement / as an additional course £23.00

Traditional accompaniments, quince, apple salad
(E, G wheat, M, N pecan, walnut, Su)

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**Choice of freshly ground coffees, teas, infusions and petits fours**

(M, G wheat, N almond, hazelnut, pistachio)

C– celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard, N – nuts,  
Se – sesame, So – soya, Su – sulphates

## VEGAN AND VEGETARIAN DISHES

### **Asian salad – Ve** (Se, So, Su)

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

### **Tabbouleh – Ve** (G wheat, Mu, N pine nuts, walnut, Su)

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

### **Roast garden vegetables – Ve** (Mu, N walnut, So, Su)

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

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Garden vegetable linguine – Ve (G gluten, wheat, M, Mu, N pine nuts, walnut, Su)

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan

Vegetable tart “fine” – Ve (G gluten, N almond, walnut, Su)

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

Roast garden squash risotto (M, Mu, N pine nuts, walnut)

Tomato compôte, baby spinach, toasted pine nuts

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### **Garden apple crumble – Ve** (G wheat, N almond)

Bay leaf custard, salted almond ice cream

### **Chocolate cheesecake – Ve** (N almond, hazelnut, So)

Valrhona 46% Amatika chocolate, orange sorbet

### **Poached pear** (E, Su)

Pomegranate, orange toasted sabayon, mandarin sorbet

### **Choice of freshly ground coffees, teas, infusions and petits fours**

(G wheat, M, N almond, hazelnut pistachio)