

## Lunch Menu

Available Friday & Saturday

### Snacks

Olives "Our way"

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Pain Poolish bread with 36 hour fermented butter

Amuse bouche

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### Starters

Poached salmon loin, compressed cucumber, "lassi emulsion"

Duck liver parfait, Farlam apple chutney, warm brioche

Charcoal roast tandoori cauliflower, puffed rice salad, moillee sauce

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### Mains

Braised Featherblade of beef, smoked pomme puree, Bourginion sauce

Roasted Cornish cod, celeriac "risotto", buttered kale,  
coffee & hazelnut beurre blanc

Lemon and herb gnocchi, seasonal vegetables, toasted pine nuts,  
Kozhambu sauce

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### Desserts

70% Vahlrona delice, banana bread, spiced panacotta, milk ice cream

Yorkshire Rhubarb Paris-Brest, ginger custard, blood orange flavours,  
rhubarb sorbet

Selection of 3 farmhouse cheeses, chutney, crackers, celery and grapes

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Tea, Coffee & Paan Chocolate

