

# *Daily Lunch Menu*

## **CHEF'S APPETISER**



### **PIG'S HEAD**

Jellied pig's head ballotine, chick pea salsa,  
preserved lemon, caramelised onion hummus

### **RED MULLET**

Grilled red mullet fillet, crispy squid, salt-cod brandade,  
orange pickled carrots and spice of angels

### **BUTTERNUT SQUASH**

Butternut squash and sage risotto,  
crispy "Haytons Bent Farm" quail's eggs, amaretti biscuit



### **LAMB**

Confit lamb breast farced with pine nuts, rosemary and capers,  
sprouting broccoli, anchovies and salsa verdi

### **SALMON**

Pan fried Loch Duart salmon, curried lentils, cauliflower, apple, citrus jelly

### **CHICKEN**

"Bryn Derw Farm" chicken breast and leg,  
saute potatoes, local runner beans and truffle cream sauce



## **CHEF'S PRE DESSERT**



### **WHIMBERRY**

Warm almond financier, whimberry compote, lemon thyme ice cream

### **BEETROOT**

Dark chocolate and beetroot cake, white beetroot ice cream, chocolate ganache

## **CHEESE**

A selection of 3 cheeses from the trolley,

Served with raisin, walnut and apricot bread, crackers, jellies and chutneys

(as an additional cheese course – supplement £7.50)

**2 COURSES £26    3 COURSES £30**

include a glass of Red Dessert Wine with your dessert **£36**

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