

# SET LUNCH MENU

## **chiltern black ale bread**

lamb fat butter



## **parsley root risotto**

lancashire bomb cheese

## **charred octopus**

heritage carrots, pork and shellfish reduction



## **wolffish**

apple mussel and cider sauce, triple cooked chips, sea beet

## **venison sausage**

red cabbage puree, crapaudine beetroot, beef dripping potato,  
flowering sprouts, onion and bacon crumb, sloe gin sauce



## **rum glazed pineapple**

candied red chilli, pistachio pastry cream, chilly whey meringue,  
szechuan pepper ice-cream

## **dark chocolate ganache**

griottine cherries, buttermilk ice-cream, salt caramel, chocolate ricciarelli

trio of british cheeses with accompanying condiments and crackers  
(as an additional course £12.50 as a dessert £5.50 supplement)

**£30.00 for three courses**

**coffee or tea infusion, petits fours £5.50**

a discretionary service charge of 12.5% will be added to the bill

Whilst we will endeavour to do our best to accommodate food intolerance and allergies,  
we are unable to guarantee that the dishes will be completely allergen free.  
Allergen information is available upon request from our front of house management team.