



## *Lunch*

### *Larder*

Soup of the day

Belly pork, apple gel, crushed peas, egg yolk

Smoked salmon, salsa Verde, potato popcorn

### *Sauce*

Cannon of lamb, beetroot mash, beetroot puree, salt baked beetroot

Monk fish, crab, pea and crème fraiche risotto, lemon oil

Leek, brie and tarragon tart served, herb salad

### *Pastry*

Regional cheeses with biscuits

Selection of ice cream

Crème fraiche panna cotta, pumpkin pie, granola

*£22 for three courses, £18 for two courses  
Range of teas and coffees with chocolates from £3.50*

*Served Fri & Sat : 12 noon - 2:30pm*

*Please ask to see a copy of our 1650 Rosette Dinner Menu*