



# Autumn Set Lunch Menu

**Monday to Wednesday**

12:00-14:30

*2 Courses £15.50*

*3 Courses £18.50*

## STARTER

Seasonal wild mushroom & truffle soup  
Crème fraîche & freshly baked truffle brioche

Burrata from Puglia & Heirloom beetroot  
Fresh orange & pink grapefruit, almond & extra virgin olive oil

Homemade Scottish salmon gravlax & beetroot tartare  
Light horseradish cream, freshly baked soda bread

## MAIN COURSE

Hand rolled fresh pappardelle pasta & Périgord truffle sauce  
Seasonal wild mushrooms & grated aged parmesan

Pan roasted line caught Cornish Cod, roasted vermicelli pasta & Spanish chorizo  
Confit red peppers & mussels casserole, chorizo sauce

Slow cooked Hereford beef feather blade, Hazelnut & crispy shallots pangritata  
Crushed ratte potatoes & bone marrow, beef & full-bodied red wine sauce

## DESSERT

Baked Tahiti vanilla cheesecake  
Marinated fresh Blueberries

Frozen Valrhona chocolate, cranberries & Armagnac parfait  
Isigny crème fraîche

Selection of artisan cheeses  
Hand baked biscuits & chutney