

# - EARLY AUTUMN 2024 SET LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

TWO COURSES - £26

THREE COURSES - £32

## - TO START -

### (v) ROASTED CAULIFLOWER STEAK

cauliflower hummus | masala chickpeas | raw slaw (s)

### PRESSED CURED DEVON DUCK BREAST

crispy duck leg | caramelised celeriac | balsamic cherries | beet purée (d, g, e, c, su)

### SZECHUAN CRUSTED MACKEREL

pickled peach | compressed cucumber | wasabi mayo | basil oil (su, e, f, m)

## - TO FOLLOW -

### (v) MIXED MUSHROOM RISOTTO

chimichurri | vegetarian parmesan (*can be made vegan upon request*) (d, g)

### ROASTED PORK TENDERLOIN

slow braised cheek | butternut squash terrine & purée | pickled kohlrabi | sprouting broccoli (d, c, su)

### THAI GREEN MARINATED RED MULLET

spinach | garlic rice | coconut & lemongrass sauce | basil oil (f)

## - TO FINISH -

### MIXED BERRY ETON MESS

berry yoghurt sorbet | pinenut crumble (d, g, e, n)

### CHOCOLATE & HAZELNUT CRÉMEUX

salted popcorn | caramelised banana | banana jam | vanilla yoghurt (d, e, n)

### SELECTION OF WELSH ICE CREAMS & SORBETS

please ask you server for your today's availability (d)

#### Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

*Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.*