

BURNT TRUFFLE

SET LUNCH

SMALLER PLATES

Celery soup, Montbriac blue *(GF)*

Spiced cod cheeks, caramelised cauliflower and couscous, cumin dressing *(GF)*

Caesar salad, marinated anchovies, parmesan and soft boiled egg

LARGER PLATES

Ham hock ballotine, confit potatoes, summer vegetable broth *(GF)*

Roast cod loin, Israeli couscous, samphire, shellfish bisque

Butternut squash, pearl barley risotto, sage and cobnuts *(N)*

DESSERTS

Vanilla crème brûlée *(GF)*

Orange and almond sponge, butterscotch and crème fraiche sorbet *(N) (GF)*

Hot chocolate pudding, popcorn ice cream, toasted almonds *(N)*

Two courses £15 / Three courses £18

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. *(N)* = contains nuts.