

February Lunch Menu

Our new lunch menu is always eagerly awaited and this month's menu includes one of Steve's most popular desserts from a recent tasting menu - **Mango Cannelloni, Passion Fruit Curd, Thai Basil Mousse, Meringue, Basil Crumbs**. The lunch menu changes on the first Wednesday in the month and offers a great-value introduction to Steve's distinctive style of cooking.

Starters

Celeriac panna cotta, caramelised sweetbreads, parsley and garlic, mushroom biscuit,
pea shoots

or

Loch Duart salmon, rhubarb relish, compressed lollo rosso and sorrel emulsion

Main Courses

John Dory, charred baby gem, cucumber ketchup, lemon thyme, keta caviar

or

Roast guinea fowl, grapes, boudin blanc, cabbage and ginger puree, nyetimber sauce

Cheese

Unpasteurised British artisan cheeses

Dessert

Mango cannelloni, passion fruit curd, thai basil mousse, meringue, basil crumbs

Three courses plus tea/coffee and petit fours thirty pounds (cheese in place of dessert four pounds)
Four courses plus tea/coffee and petit fours forty pounds