



## LUNCH MENU

**2 courses £22 3 courses £28**

Braised pork ballotine, gribiche, lovage and shallots

Cod brandade, lemon, black olive and parmesan

Curried cauliflower velouté, spiced onion fritter

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Steak and onion suet pudding, celeriac and red wine

Sea trout, cauliflower, sea herbs and champagne

Beetroot gnocchi, hazelnuts and Yorkshire fettle

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Curlew sticky toffee pudding, vanilla and ginger

Dark chocolate delice, lemon and rosemary

Apple parfait, honeycomb and oats

*Head Chef Gary Jarvis*

*A discretionary 12.5% service charge will be added to your bill*