

**TWO COURSES £15.00. THREE COURSES £18.50
LUNCH MENU**

LEEK AND PARSLEY SOUP

Fresh leek and parsley soup with croutons and chives.

PARMESAN FRITTER

A bread crumbed parmesan fritter, pan fried and served with an English mustard sauce.

HOME CURED SALMON

Home cured Scottish salmon with fresh ricotta. Rocket and herb salad.

ARNOLD BENNETT

A small omelette of Scottish smoked kipper, cream and fresh parmesan.

DUCK LIVER TERRINE

A smooth duck Liver parfait with toasted rustic bread, onion marmalade.

LAMB BREAST

Lamb breast St. Meinhold with parsnip puree and buttered black cabbage. Lamb veloute.

CHICKEN AND RED PEPPER PIE

Chicken and red peppers in a shortcrust pastry pie. Parsley mashed potatoes and buttered carrots.

BAVETTE STEAK

Flash fried skirt steak from Iris and Greg's Dexter cattle. Mixed salad and triple cooked chips. Mustard butter.

BRILL GOUJONS

Goujons of Cornish brill with a crisp breadcrumb coating. Garlic aioli and green salad.

PARSLEY GNOCCHI

Fried parsley gnocchi with a leek and herb veloute, deep fried parsley leaves and soft goat's cheese.

£2.00 EXTRA PORTION OF VEGETABLES

GINGER PARKIN

A sticky ginger cake pudding with Christmas spices. Ginger syrup and vanilla creme Anglaise. Honey and pistachio ice cream.

CHEESE BOARD

A Local award winning cheese.
With homemade crackers, walnut bread and fig chutney.
Godsells Leonard Stanley cheddar

SELECTION OF ICE CREAMS

Coffee and walnut, cinnamon, vanilla, pistachio and honey, mulberry ice cream and blood orange and pernod or green apple and haw berry sorbet. Crisp biscuits and blackberry Madeleine's.

PLUM GALETTE

A puff pastry tart of plums with a plum glaze and homemade honey and pistachio ice-cream.

APPLE CRUMBLE

Apple and mixed spice with an almond crumble topping and vanilla creme anglaise.