

Lunch Menu

Homemade soup of the day

Wilted spinach with lightly poached Bridgelake Farm hen's egg and a rich cheddar cheese sauce

Roasted vegetable bruchetta and red pepper coulis with dressed mixed leaves

Smooth chicken liver parfait, red onion marmalade and Melba toast

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**Grilled Toulouse sausage** on a parmesan and sage polenta and red wine gravy

**Pan-fried fillet of bream** with champ potato, wilted spinach and a mixed pepper salsa

**Wild mushroom and chestnut risotto** with rocket leaves and parmesan shavings

**Ballotine of chicken** filled with a spinach and chorizo farce coated with pan-gravy

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Fresh Fruit Platter

Chocolate brownie and crème Chantilly

Red wine poached pear and vanilla pannacotta

Cheese and biscuits

Dunsyre Blue - unpasteurised crown milk blue from Scotland

Bosworth Ash - unpasteurised goat's milk log from Leicestershire. Mild flavour with crumbly texture

Green's Cheddar - unpasteurised crown milk Cheddar from Glastonbury, soft texture with nutty flavour

Livarot - washed unpasteurised cow's milk cheese from Northern France. Strong, sweet washed flavour with semi soft texture

One course £ 10.25

Two courses £ 13.75

Three courses £16.75

Tea, coffee and Cornish fudge £2.50