



TUDOR
FARMHOUSE

2 OR 3 COURSE LUNCH MENU

TWO COURSES £25

THREE COURSES £30

STARTERS

White onion soup, duck egg, smoked prune, granola

Confit duck leg ragu, cep velouté, crispy duck skin

Cod & prawn bourride, hispi cabbage, orange, coriander

MAINS

Roast partridge, quince, parsnip, walnut

Roasted Cornish pollock, celeriac, hazelnut, chicken jus

Cauliflower roasted with seaweed, caper purée, pickled shallot

Sundays only: Roast longhorn rump of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables

DESSERTS

Artisan cheese board, celery, grapes, savoury biscuits

Apple & blackberry vacherin, Granny Smith, tarragon

Dark chocolate tart, confit orange sorbet, Grand Marnier Chantilly

Coffee or tea with home-made petits fours