

The Royal Set Lunch

Served Monday – Saturday
12.00pm – 1.45pm

Two courses, £18.00 per person
Three courses, £24.00 per person

Starters

Hot smoked salmon, horseradish, baby beets
and watercress

Smoked haddock risotto, crispy egg yolk,
parsley puree and curry spice

'Green Barn' goats cheese,
caramelised pear chutney and walnuts

Main courses

Roasted fillet of hake with gurnard local fennel and bouillabaisse sauce

Seafood risotto, local crab, chervil, tomato and langoustine bisque

Poached and roasted breast of guinea fowl, apples, walnuts, celeriac and chicken jus

Sirloin of beef, smoked potato, roasted heritage carrots, watercress and beef jus

Desserts

Sticky toffee pudding, butterscotch sauce
and ginger ice cream

Crème brûlée, shortbread, raspberry sorbet

Seasonal crumble with English custard

Selection of our homemade ice creams
and sorbets

Selection of cheese with Oaties and chutney

**Our Vegetarian menu is available on request.
Please inform a member of waiting staff if you have a food allergy or food intolerance.**