

WRECKFISH

~ LUNCH ~

SNACKS

Caramelised onion and thyme focaccia 4

Bella di Cerignola olives 4

STARTERS

Crispy pigs head terrine, Bramley apple and radicchio

White onion and madeira soup, rarebit on toast

Charred mackerel, caramelised cauliflower puree, roast cauliflower confit, turnip

Confit crapaudine beetroot, candy beetroot, smoked beetroot purée

Chicken liver pate, pickled rhubarb, toasted seasonal focaccia

MAINS

Pan roasted chicken breast, Jerusalem artichoke purée, roasted courgette, chanterelles

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp (n)

Braised feather blade of beef, celeriac purée, truffle and parmesan chips (£3 supplement)

Pan fried sea bream, puy lentil, shallot and chestnut mushroom stew, lemon and chive

Miso glazed aubergine and squash, goat's yoghurt, black sesame, shichimi togarashi

SIDES

Braised red cabbage 3.5

Jerusalem artichoke 3.5

Honey roasted carrots 3

Parmesan and truffle chips 4

DESSERTS

Tonka bean crème brulee

Honeycomb semifreddo, dark chocolate sauce

Cointreau pineapple, clementine sorbet, coconut, salted hazelnut brittle (n)

Colston Bassett, crackers, farmhouse chutney

Warm ginger sundae, vanilla cream, butterscotch, praline semifreddo (n)

2 COURSES £19

3 COURSES £22

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.