

Sample lunch á la carte menu



(Please note that items are subject to change without notice)

STARTERS

Pea Soup (M) (C)	£9.00
A smooth pea velouté, topped with a smoked parmesan cheese foam and dusted with a pea and horseradish powder	
Summer Truffle Risotto (C) (M) (Sp) (V)	£12.50
Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan and finished with summer truffle and truffle oil	
Golden Egg (M) (E) (Sp) (CI)	£11.00
Golden chicken liver parfait, crispy fried Norfolk quail's eggs, Norfolk Black chicken pressé, and Cabernet Sauvignon vinegar crème fraîche	
Treacle Cured Loch Duart Salmon (F) (N) (S) (Sp)	£11.50
With almond and soya milk purée, pickled radish salad, enoki mushroom, lambs lettuce and avocado	

MAINS

Saffron and Red Pepper Risotto (V) (M) (C) (Sp)	£18.00
Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan, smoked paprika, saffron & cumin, roasted Piquillo pepper and fresh goats' curd, and basil	
Slow Cooked Blythburgh Free Range Pork Collar (C) (M) (Sp)	£24.00
Confit pork collar served with English asparagus, Jersey Royal potatoes, haricot blanc, peas, broad beans, spring onions and a warm chicken and tarragon broth, braised pigs trotter and crispy pigs ear <i>£1 from this dish will be donated to Starlight, who grants once-in-a-lifetime wishes for seriously and terminally ill children. Thank you!</i>	
Cornish Crab Pasta (Cr) (Sp) (CI) (M) (S) (F) (E) (C)	£25.00
Handpicked Cornish brown and white crab meat, with tagliolini pasta, tomato lime and chilli sauce and white tomato foam	
Roasted Buccleuch Estate Beef Fillet (M) (Sp)	£33.00
Served with a Cashel Blue cheese, pickled silverskin onions and red mustard leaf salad, honey and summer truffle dressing and triple cooked chips	

SIDE ORDERS

Asian Slaw <i>red cabbage, savoy cabbage, red onion and golden raisins</i> (V)	£3.50
Mixed Salad <i>house dressing</i> (Sp)	£3.50
Triple Cooked Chunky Chips (Sp)	£3.95
Pickled Vegetables <i>with white balsamic syrup and parsley</i> (Sp) (V) (C)	£4.00
Purple Sprouting Broccoli <i>with lemon oil and Parmesan</i> (M)	£4.00

DESSERTS

Lemonade Parfait (M) (E) (Sp) (N)	£9.00
Served with a gin & lemon macaroon with honey jelly and lemon verbena	
Chocolate Pavé (M) (N) (E) (CI)	£9.00
With hibiscus purée and yoghurt ice cream	
Bitter Gru de Cocoa Tart (N) (CI) (M) (E)	£9.00
With William Pear purée, sticky date gel and malt ice cream	
Selection of Seasonal Cheeses (N) (M) (Sp) (CI)	£10.95
Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread	

(Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assure that we're committed to being sustainable. Kindly note the menu above is subject to change.

