

## Express lunch - August

**These dishes are prepared using the freshest seasonal ingredients  
and are available Monday to Saturday midday-5pm**

**2 courses £14.50 | 3 courses £19.00**

### Starters

Freshly made soup of the day (v)  
Smoked salmon orzotto, quail egg, dill  
Bury black pudding scotch egg, Pommery hollandaise  
Soft goats' cheese, rye, aged balsamic, strawberry (v)  
Pressed duck leg, capers and sour dough

### Mains

Cornish Gurnard fillet, broccoli, pinenut, chilled beetroot, rosemary  
Neck fillet of Cumbrian Texel lamb, herb gnocchi, wilted spinach  
Chicken Caesar salad, anchovy fritters, mollet egg, parmesan  
Pepper crusted Dingley Dell pork tenderloin, confit potato, sauce antiboise  
Butternut dumplings, spring cabbage, red pepper, roast garlic (v)

### Desserts

Apple and rosewater trifle, apple donut  
Jasmine rice pudding, green tea ice cream  
Chocolate Moelleux, pistachio sabayon, milk and honey ice cream  
Iced white chocolate and vodka parfait, strawberry and black pepper  
Selection of homemade ice creams and sorbets

(v) denotes suitable for vegetarian