



B I S T R O

## LUNCH MENU (TUES – FRI)

**2 Courses £25 / 3 Courses £30**

**Includes sourdough & house wine or soft drink**

Isle of Wight tomato salad, cashew, basil, PX dressing

Steamed Fowey mussels, cider, leek, garlic, thyme

Chicken liver parfait, spiced plum, toasted sourdough, hazelnut

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Beech Ridge duck leg, wilted greens, coco bean cassoulet

Pearl barley, summer peas, girolle mushrooms, goat's curd

Chalk Stream trout, Jersey royal potato, dill, mustard cream sauce

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Chocolate mousse, cherry, almond crumb

Apple custard choux, miso caramel, almonds

Jersey curd cheesecake, Cheddar strawberries

## EXTRAS

Manzanilla olives / salted almonds / marinated sardines - £4.5 each

Old Winchester tart, quince jelly, thyme - £3 each

Smoked haddock beignet, parsley, lemon - £3 each

Black pudding & quail scotch egg - £4 each

Cured pork neck 'coppa' - £9

Bath soft, house chutney, poppy seed crackers - £9

*Please inform a team member of any allergies or dietary requirements*

*A discretionary service charge of 12.5% will be added to the bill*