

LUNCH MENU

TWO COURSES £22 OR THREE COURSES £26

STARTERS

Smoked haddock, red lentil dahl, cumin, puffed rice, coriander

Domaine de Vedilhan Serica, Viognier, France 125ml £5

Glazed ox tongue, celeriac, pickled onion, nasturtium

Chateau de Belleverne, St Amour, France 125ml £7

White onion velouté, smoked prunes, egg yolk

Seriously Cool Chenin Blanc, South Africa 125ml £5.50

MAINS

Confit pork belly, heritage carrots, grains

Keith Tulloch, Chardonnay, Australia, 125ml £7

Roast Cornish line-caught pollock, cauliflower puree, leek fondue, hazelnut

Kardos Dry Furmint, Hungary 125ml £5.50

Roasted winter roots, beetroot bulgur wheat, sage

Kloster Eberbach Estate, Riesling, Germany 125ml £7

DESSERTS

Praline parfait, mocha sorbet

Domaine de Grange Neuve Monbazillac, 100ml £8

Pistachio cake, clementine, orange sorbet, crystallised pistachios

Cave de Turckheim, Tradition, Gewurtztraminer, France 125ml £6

Artisan farmhouse cheese with chutney and crackers (£3 supplement)

Tawny dee port Niepoort 100ml £8

All our game may contain shot

All prices are inclusive of VAT

A discretionary service charge of 10% will be added to the final bill

An optional donation of £1 will be added to the bill towards Sandy Park Café