



## Lunch

1 Course £13 / 2 Courses £17 / 3 Courses £22

### House Bread & Butters

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Roasted Cauliflower, Curried Samosa, Mango Chutney, Cucumber Yogurt, Cashew

Poached Salmon, Beetroot Medley, Horseradish & Red Apple

Pressed Lamb Shoulder, Swede, Caramelized Onions, Flower Marie, Israeli Couscous

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Delica Pumpkin Risotto, Burrata, Chestnuts, Vegetarian Parmesan

Pan Roasted Cod, Clams, Fregola, Salsify, Iberico Bellota Ham Emulsion

Guinea Fowl, Black Truffle, Pancetta, Yellow Chanterelles, Kalette

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Sautéed Seasonal Greens £3    Rosemary & Garlic New Potatoes £3

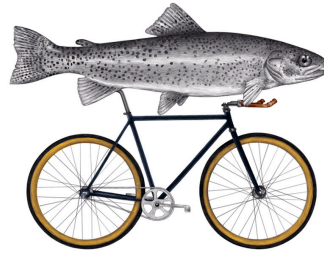
Heritage Carrots £3

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Mandarin & White Chocolate Ganache, Cardamom, Crushed Amaretti, Almond Sorbet

Dark Chocolate Delice, Peanut Butter, Vermouth, Salted Pretzel Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes (+£3)



## Selection of Artisan Cheeses (+£3)

*Served with Traditional Garnishes*

### Wookey Hole Cave Cheddar

*Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.*

*A mix of earthy, creamy & farmy aroma with sweet and salty notes.*

*Pasteurised, Vegetarian*

### Blue Monday No. 7 by Alex James

*Made for former Blur bass player Alex James, who named it after his favorite New Order Song.*

*Superbly complex cheese, rich, buttery with a lovely spicy hint.*

*Pasteurised.*

### Rosary Goat Ash

*Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.*

*Pasteurised, Vegetarian*

### Cotswold Organic Brie

*Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.*

*Pasteurised, Vegetarian*

## Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

## Chimney Fire Coffee - £2 / £2.5