



## LUNCH

2 Courses £27 / 3 Courses £32

House Bread & Butters

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## STARTERS

Horton House Beef Carpaccio, Smoked Tomato Chutney, Pickled Grapes, Saffron Emulsion

*Sauvignon Blanc 2020 – Citrus Fruits Notes, a Touch of minerality, well Balanced with a Clean dry finish*

Gilt- head Bream Ceviche, Prawn Salsa, Lemongrass, Papaya

*Akemi 2018 – Crisp & light bodied, Lemon, Green Apple*

San Marzano Tomato Soup, Whipped Burrata, Sun-dried Tomato Muffin

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## MAINS

Gressingham Duck Breast, Potato Terrine, Turnip Top, Blackberry Ketchup

*Estate Cabernet Sauvignon 2019 – Vibrant and Fresh, with lots of Red Fruit and Cassis*

Stone bass, Harissa Couscous, Seasonal Greens, Confit Tomato Butter,  
Coriander Oil

*Albarino 2020 - Crisp With A Good Texture, Notes of Peach And Balanced Citrus*

Spring Vegetable Risotto, Rosary Goats Ash, Pine Nuts, Basil Oil

*Sauvignon Blanc 2020 – Citrus Fruits Notes, a Touch of minerality, well Balanced with a Clean dry finish*

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## SIDES

Honey Glazed Heritage Carrots - £4 / Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5

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## DESSERTS

Dark Chocolate Mousse, Salted Caramel, Hazelnut, Raspberry, Raspberry Ice Cream

*Libamus 2015 – Red Berries, Cocoa & Toffee*

Vanilla Panna Cotta, Poached Peach, Almonds, Blood Peach Sorbet

*Muscat 2019 – Orange Zest & Almonds Hint*

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

*Dows Late Vintage Port 2013 – Ripe Red, Dark Fruit, Peppery Spice*