



LUNCH

2 Courses £27 / 3 Courses £32

House Bread & Butters

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

Sea Bass Ceviche, Prawn Salsa, Lemongrass, Papaya

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

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

Le Rouleur Blanc 2020 – Glossy, Pale Yellow with Crispy, Fresh Citrus And Floral Aromas

MAINS

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

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

Loch Duart Salmon, Harissa Couscous, Rainbow Chard, 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

SIDES

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

Duck Fat Chips, Rosemary Salt - £4.5

Dark Chocolate and Salted Caramel Delice, Hazelnut, Raspberry, Raspberry Ice Cream

Libamus 2015 – Red Berries, Cocoa & Toffee

Vanilla Panna Cotta, Gariguetta Strawberries, Basil, 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

A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.