



Saturday Lunch

25th February 2012

Two Courses £17 Three Courses £20

Starters

Brown Crabmeat, Cucumber, Toast
House Terrine, Carrot & Black Pepper Chutney, Toast
Truffled Parsnip Soup, Fried Quail's Egg
Caramelised Red Onion & Harbourne Blue Tart, Frisée Salad

Mains

Confit Telmara Duck Leg, Dauphinoise Potatoes, Buttered Savoy Cabbage & Bacon
Dorset Char, Herb Mash, Mussels, Citrus Butter Sauce
Middlewhite Pork, Crushed Charlotte Potatoes, Roasted Jerusalem Artichokes, Creamed Leeks
Squash, Kale & Hazelnut Wellington, Confit Garlic, Crushed Roots

Puddings

Vanilla Set Custard, Spiced Pear, Toasted Walnuts
Hot Chocolate Pudding, Mint Tea Ice Cream
Selection of Sorbets - *Lemon, Chocolate or Raspberry*
British Cheese from Neal's Yard, Quince, Oatcakes - £2 supplement

Served from Noon till 3pm

Kids Menu

Our kids menu is all homemade using the finest ingredients.

Any Main Course as a Kids Portion	4.50
Fishfingers	3.50
Pork or Vegetarian Sausages	3.50
<i>Choose two from the following sides Chips, Mash, Peas or Beans</i>	

Puddings

Vanilla Ice Cream & Chocolate Sauce	2.00
Any Pudding as a Half Portion	3.00

Lamberts

Seasonal British Food