

## Lunch

### Starters

Soup of The Moment	£5.00
Pan Fried Red Mullet, Red Onion & Mint Salad, Pepper Confetti, Ginger Syrup	£6.85
Barkham Vale, Confit Garlic & Thyme Twice Baked Soufflé, Apple & Celeriac Remoulade, Grape & Tarragon Dressing	£6.50/£13.00
Chicken & Tarragon Mosaic , Piccalilli, Warm Chutney	£6.25
Scallops, Pear Puree, Pancetta Crisp, Poached Pear & Hazelnut Salad, Red Wine Jus	£8.50
Pan Roast Pigeon, Trio of Winter Vegetables & Crisp, Red Wine Vinegar Glaze	£6.25
Smoked Salmon & Preserved Lemon Tortellini, Miniature Cress, Sauce Vierge	£6.75
Pan Fried Chicken Livers, Raspberry Puree Croute, Caramelised Red Onion, Star Anise Tuille	£6.25

### Mains

Crusted Lamb Rack, Fondant Potato, Tamarind Puree, Wilted Spinach & Jus	£11.25
Confit Duck Leg, Braised Red Cabbage, Gratin Potato, Turned Courgette	£8.95
Old House Deep Fried Cod in Beer Batter with Hand Cut Chips & Marrowfat Peas	£8.75
Aubrey Allen Minute Steak, Hand Cut Chips, Grilled Portabella & Garlic Butter	£13.00
Venison Haunch Casserole, Creamed Potatoes, Glazed Carrots	£9.95
Roast Chicken Supreme, Potato Lyonnaise, Wild Mushroom Fricassee	£8.95
Butternut & Goats Cheese Tart Fine, Sauce Vierge, Braised Fennel	£8.95

### Desserts

Crème Brûlée, Seasonal Fruit ,Sugar Biscuit	£5.75
Caramelised Rice Pudding with Poached Prunes	£5.50
Sticky Toffee Pudding with Butterscotch Sauce and Milk Ice Cream	£5.75
Chocolate & Baileys Brownies & Amaretti Biscuits	£6.00
Selection of Ice Creams & Sorbets	£5.75
Selection of Cheeses	£8.00