

Lunch Menu

2 courses £29.50

3rd course £5.50

Roast vine tomato & red pepper soup, basil pesto

Twice baked cheese soufflé

Chicken liver parfait, fig compote, walnut & raisin toast

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Pan fried sea bream, pea, pinenut & mint risotto, sauce vierge

Lamb shoulder, spiced tomato sauce, tabbouleh, roast garlic yoghurt, flat bread

Chargrilled ribeye steak, tomato, mushroom, potato terrine, sauce bearnaise (£7.00 supp)

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70% dark chocolate sundae, salted caramel

English berry pavlova, strawberry sorbet

Vanilla panna cotta, raspberry & lemon sorbet

A la carte

£55.00

Twice baked cheese soufflé

King oyster mushroom katsu curry, kimchi, Asian salad

Duck & leek terrine, English cherries, sourdough croutons

Lightly poached sea trout, cucumber & apple, horseradish, buttermilk, dill

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Native lobster, garden courgette, porthilly sauce

Assiette of Langar lamb, English peas, Mexican spices, tomato

Harker's fillet of beef, crispy sweet bread, grilled baby leek, romesco (£8.00)

Sides

Roast Jersey Royals, Café de Paris butter £9.00

Paul Smith hedgerow salad, shaved Winchester, Langar croutons - £6.50

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Bitter chocolate, Amalfi lemon, mascarpone ice cream

Amaretto brioche, nectarine, apricot stone ice cream

Nottingham strawberry & custard tartlet, elderflower sorbet

Raspberry soufflé, Wollaton honey, hay ice cream (£5.00)

Selection of British cheese, homemade chutney & crackers (£7.50)

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Selection of Newby tea or Stewarts coffee, petit fours - £7.50

Some dishes may contain nuts. Please advise the waiter of your allergies. 12.5% service charge is added to your bill.

Please inform reception if you would prefer not to pay this. Local game may contain shot

