*CHEF’S LUNCH MENU*

*STARTERS*

Watercress velouté, ricotta stuffed dumpling and

sunflower seed pesto

Heritage beetroot salad, caramelised walnut, goats’ curd and hibiscus

Gin cured sea trout tartare, pickled cucumber, and crème fraîche (add Imperial caviar £14)

The Goring Eggs Drumkilbo, Cornish crab, aged caviar, and native lobster (supplement £14)

*MAINS*

Red leg partridge, salt baked celeriac, prune, apple and smoked bacon

Stuffed slip sole, Delica squash, pumpkin seeds and sauce Veronique, red grape

Acquerello risotto, roast cep mushroom, Clarence Court egg yolk and pickled walnut (add late winter truffle £12)

*DESSERTS*

Crème caramel, poached apricot, and rosemary

Cornish clotted cream, lemon curd, camomile and yogurt

Selection of ice cream and sorbets

Selection of British cheeses from the trolley, wild honey and crackers (supplement £12)

Two courses £48 - Three courses £54