

## Menu du Jour

£25 – 2 Courses

£30 – 3 Courses

Cured Salmon, pickled Shimeji, fermented carrot with dill and mustard cream

Or

Caesar Salad, Baby gem, sourdough croutons, pickled anchovies and Caesar dressing

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Confit Creedy carver duck, Girolle, pea and roasted shallot Or Tortellini, Beyond meat nduja tortellini, tomato sauce and basil

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Bramley apple and blackberry, almond crumble with vanilla ice-cream Or
Strawberry Pavlova, Cheddar Valley strawberries
on whipped cream and meringue