

## LUNCH MENU

2 courses 22 / 3 courses 25

### STARTERS

*Hen of the woods gnocchi, mushroom ketchup, Twineham grange parmesan (V)*

*Tamarind glazed carrot, cashew puree, dukka (GF, VG)*

*Crispy salt and pepper squid, Mary rose sauce (GF)*

### MAINS

*Shepherd Pie, Tenderstem Broccoli, red wine jus (GF)*

*Poached Hake crushed new potato, warm tartare sauce. (GF)*

*Pearl Barley Risotto, Celeriac, black garlic. (VG)*

### DESSERTS

*Tofu & Dark Chocolate Delice Cashew ice cream, Bruleé Banana (VG)*

*Rhubarb & custard, stewed rhubarb, almond crumble, vanilla ice cream*

*Ashmore Cheddar, crackers, quince, walnut ketchup*

### SIDES

*Triple cooked chips 8 (VG, GFO)*

*Bitter leaf salad, house dressing 4 (GF, VG)*

*Tenderstem Broccoli & kale lemon, chilli & sesame butter 5 (GF)*

*Chop House potato confit garlic, parmesan 8 (GF)*