



SATURDAY LUNCH

14TH NOVEMBER 2009

TWO COURSES - 17.00 THREE COURSES - 20.00

STARTERS

Black Trompettes, Boiled Quail's Egg, Puff Pastry
Seasonal Salad of Roasted Heritage Beetroot with Horseradish
Rollmops with Dark Rye Toast
Pigs Head Terrine, Toast and Pickles

MAINS

Roasted Mallard, Bubble & Squeak and Honeyed Bacon
Saddleback Pork Belly, Hispi Cabbage and Black Pudding
Roasted Heritage Squash, Golden Cross Beignets, Watercress Salad
Fish of the Day – *the fish on our menu come straight from day boats out of Cornwall and Sussex*

PUDDINGS

Pumpkin Cheesecake with Lemon & Thyme Sherbet
Plum Bakewell with Vanilla Ice Cream
Dark Chocolate Tart with Crème Fraîche
Neal's Yard Cheese from the British Isles - £2.00 Supplement

SERVED FROM NOON TILL 3PM

KIDS MENU

Our kids menu is all homemade using the finest ingredients.

Any Main Course as a Half Portion	Half Price
Fishfingers	3.50
Organic Pork or Vegetarian Sausages	3.50

Choose two from the following sides Chips, Mash, Peas or Beans

PUDDINGS

Vanilla Ice Cream & Chocolate Sauce	2.00
Any Pudding as a Half Portion	Half Price

Lamberts