GARDENER'S AUTUMN GOLD LUNCH

2 courses £25 3 courses £29.50

How about starting with some... PIGGY BITS (£4.95 each)

Garden Mushrooms Crackling & Apple Sauce & Elephant Garlic Mayo

Parsníp Almond Díp & Flatbread Crispy Pork Belly & Chilli Honey

Fish Cakes & Lemon Mayo

Soused Cornish Sardines & Pickles

STARTERS

Whipped Cods Roe

Pickled Cucumber & Flatbread

David Lye's Pigeon Breast

Roasted Beetroot & Blackcurrants

Leek & Potato Soup Crispy Shallots

OTTER VALLEY & LYME BAY

'Charlotte Amelia' Mackerel Fillet

Roasted Leeks & Brown Caper Sauce

Cider Braised Savoy Cabbage

Sharpham Spelt & Hazelnut Crumb

Westons Veal Ragu

Creamed Polenta & Walnut Sage Pesto

Braised Beef Shin

Garden Greens & Red Wine Sauce £5 supplement will be added

SIDES - £4.75 each

Brown Butter Swede Combe Greens & Lemon Verbena

Thrice Cooked Chips

PUDDINGS

Trinity Burnt Cream

Simple As That!

Marmalade Steamed Sponge

'Cotteswold' Pouring Cream

Mixed Berry & Mexican Marigold Wine Jelly

Cucumber Sorbet

ANYTHING ELSE TO FINISH?

Piggy Fours £8.50

Tea & Coffee £3.50-£4.50

Chocolarder 65% Drinking Chocolate £4.25

WHAT ABOUT SOMETHING TO DRINK?

Wild Idol Sparkling Rose England

Alcohol Free Dornfelder/Merlot-£12.50

Hambledon, England

Classic Cuvée - £13

Bee Tree 'Orange-ish', West Sussex

Cabernet Blanc £12.50

THE PIG CUT White, Tuscany

Sangiovese/Vermentino 2021 - £11

Bee Tree Pinot Noir

Pinot Noir £14.50

THE PIG CUT Red, Tuscany

Sangíovese/Blend - £11

1413 Dísznoko Tokají, Hungary

Furmint/Hárslevelu/Zeta £10.50