

**SEASONAL SET LUNCH MENU**  
**Sunday 7<sup>th</sup> July 2019**

**Lime Wood 4 year old ham**, melon, basil  
**chilled pea soup**, goats cheese & Tuscan virgin olive oil  
**ricotta tart**, courgette, broad bean & basil



**Glenarm Estate sirloin of beef**, traditional garnish  
**fish stew**, saffron & aged parmesan  
**pappardelle with herbs**, borlotti beans, tomato & lemon vinaigrette



**poached peach**, pistachio & ricotta  
**lemon tart**  
**English & Italian** artisan cheese selection (£10 supplement)

2 courses £32.50  
3 courses £38.50

If you have any dietary requirements, or require any details on allergens within our dishes,  
please ask one of the team.

If you are happy with the food and service, we would suggest a 12.5% gratuity  
If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better)

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