

AUTUMN EVENTS LUNCH MENU

SEPTEMBER OCTOBER & NOVEMBER 2020



STARTERS

dry cured Italian ham, black fig
salmon gravadlax, pickled celery, caper berries
mushroom tart, aged parmesan, tarragon
roasted celeriac, pickled pear, bitter dandelion, celery (v)



MAINS

Glenarm Estate sirloin of beef, traditional garnish
chicken schnitzel, parmesan, bitter leaves
sea bass, autumn squash, trompettes & chanterelles
mushroom risotto (v)



DESSERTS

hot chocolate mousse, crème fraiche sorbet
poached pear, whipped ricotta, pistachio
lemon posset, salted oats

English & Italian artisan cheese selection (£10 supplement)

£45.00 per person

All prices are inclusive of VAT

A pre-order is required no less than 10 working days before your event date

A discretionary 12.5% service charge will be added to your bill

For more information on allergens, please speak to your server

Please inform one of the team if you have any dietary requirements