

Ironmongers' Monday Luncheon Club

To Start

Hash of butternut squash and dukkha spice
warm hens egg, mustard vinaigrette

Fennel and pink peppercorn cured Barbary duck rilette
pickled onion and gherkins, brioche toast

Devon charred mackerel
capers and potato salad, Saffron mayo

Main Courses

Roasted dry aged beef strip loin
duck fat roasted potato, orange carrot, buttered cabbage, Yorkshire pudding, beef gravy
(£6.00 incl. VAT Supplement)

Smoked haddock kedgeriee
curry sauce, crispy poached egg

Pan- fried gnocchi
pumpkin puree, ricotta, pumpkin seeds

To Finish

A selection of British artisan cheese
rustic crackers, orchard fruit chutney, celery, seedless grapes

Yoghurt panna cotta
raspberry puree sorbet

Coffee and Chocolates