

The Conservatory

Lunch Menu

Chefs Soup of the Day

Welsh Rarebit on a Toasted Crumpet with Dressed Leaves & Worcestershire Sauce

Homemade Black Pudding with Sage 'n' Onion Mash & Red Wine Jus

Scottish Salmon Gravalax with a Mustard & Dill Dressing

Confit Pork Belly with Crispy Parma Ham, Piccalilli & Sun Dried Tomato salad

Coley Fillet with Pesto Mash, Wilted Greens & Lemon Butter Sauce

Seared Guinea Fowl Breast with Battered Wild Mushrooms & Pancetta on Toast

Goat Cheese & Watercress Risotto with Free Range Poached Egg

Saffron Poached Pear with Marzipan Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce

Passion Fruit Pannacotta with Cranberry Compote & Biscotti

A Selection of Local Cheeses, Biscuits, Celery & Grapes

3 Course ~ £18.50

2 Course ~ £15.25