LUNCH MENU SERVED 12-2PM 2 COURSES £25.95 | 3 COURSES £32.95



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SOUP OF THE DAY SERVED WITH GRILLED FOCACCIA (VE)
CHICKEN TERRINE, TOASTED BRIOCHE, TRUFFLE AIOLI & DRESSED LEAVES
SALT-BAKED BEETROOT & GOATS CHEESE SALAD, PEAR & TOASTED WALNUTS (V,GF)
CRISPY BELLY PORK, ASIAN CABBAGE SALAD, SESAME & HONEY DRESSING

MAINS

RUMP STEAK, TRIPLE COOKED CHIPS, DRESSED SALAD & PEPPERCORN SAUCE
ROAST CHICKEN BREAST, CREAMED POTATOES, SEASONAL GREENS & CHIVE CREAM (GF)
PAPPARDELLE PASTA WITH SMOKED SALMON, CRÈME FRAICHE, SUMMER HERBS &
GRILLED ASPARAGUS

WILD MUSHROOM RISOTTO, SAGE, PARMESAN & TRUFFLE OIL (V,GF)

SIDES

TRIPLE COOKED CHIPS (V) £4.00 DRESSED SEASONAL SALAD (V,GF) £5.50 FRIES (V) £4.00

DESSERTS

STICKY TOFFEE PUDDING, BUTTERSCOTCH & VANILLA ICE CREAM (V)
ETON MESS WITH APRICOT, TOASTED ALMONDS & VANILLA CHANTILLY (GF,V)
WARM CHOCOLATE BROWNIE, PISTACHIO ICE CREAM & POACHED CHERRIES (V)
SELECTION OF ICE CREAMS (V,GF)

RINGTONS TEA OR COFFEE WITH BISCOFF BISCUITS £3.50

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free. (DF) - Diary Free Some dishes can be made with fewer allergens on request; please ask your server.