



LUNCH 5 COURSE TASTER

5 COURSE TASTER - £34

MAPLE GLAZED WHOLEMEAL & OAT BREAD, Marmite Butter

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POACHED COD, chorizo jam, sweetcorn, charred leek

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LICHFIELD ASPARAGUS, sundried tomato arancini, fresh pea salad, mustard vinaigrette

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LAMB CANNON, spiced lamb belly, apricot puree, roasted chickpea, curried cauliflower, yoghurt, coriander

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POACHED LEMON SOLE, seaweed, confit apple puree, crab beignet, samphire, fennel, soya and ginger dressing

LICHFIELD STRAWBERRIES, meringue, Lichfield strawberries, strawberry gel, tarragon and vanilla cream

VEGETARIAN 5 COURSE TASTER - £30

MAPLE GLAZED WHOLEMEAL & OAT BREAD, Marmite Butter

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LICHFIELD ASPARAGUS, Truffle egg yolk puree, pea shoot salad, mustard vinaigrette, sour dough

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TOFU SATAY, pickled carrot & mooli salad, roasted peanut, Pak choi

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MOROCCAN STUFFED BABY AUBERGINE, apricot puree, hung yoghurt & coriander, fetta and spinach briouat

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LICHFIELD STRAWBERRIES, meringue, Lichfield strawberries, strawberry gel, tarragon and vanilla cream

VEGAN 5 COURSE TASTER - £30

MAPLE GLAZED WHOLEMEAL & OAT BREAD, basil oil, olive crumb

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LICHFIELD ASPARAGUS, sun dried tomatoes, pea shoot salad, mustard vinaigrette, sour dough

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TOFU SATAY, pickled carrot & mooli, roasted peanut, Pak choi

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MOROCCAN STUFFED BABY AUBERGINE, apricot puree, coriander, spinach & toasted almond briouat

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PISTACHIO CAKE, Lichfield strawberries, roasted pistachios, yuzu gel, strawberry sorbet

Please note, we can adapt all of the Lunch 5 course tasting menus to suit a gluten free diet, please ask a staff member for details.