



LUNCH 5 COURSE TASTER

5 COURSE TASTER - £34

MAPLE GLAZED WHOLEMEAL & OAT BREAD, Chicken Butter

-

POACHED COD, chorizo jam, sweetcorn, charred leek

-

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

-

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

-OR

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

VANILLA SPONGE, caramelized peaches, basil mascarpone, filo pastry

VEGETARIAN 5 COURSE TASTER - £30

MAPLE GLAZED WHOLEMEAL & OAT BREAD, Marmite Butter

-

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

-

CRISPY TOFU & KIMCHI, pickled carrot & mooli salad, roasted peanut, Pak choi

-

MOROCCAN STUFFED BABY AUBERGINE, fetta and spinach briouat, yoghurt, coriander

-

COCONUT & STRAWBERRY TART, Lichfield strawberries, strawberry gel, strawberry sorbet

VEGAN 5 COURSE TASTER - £30

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

-

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

-

CRISPY TOFU & KIMCHI, pickled carrot & mooli salad, roasted peanut, Pak choi

-

MOROCCAN STUFFED BABY AUBERGINE, fetta and spinach briouat, yoghurt, coriander

-

COCONUT & STRAWBERRY TART, Lichfield strawberries, strawberry 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.

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.