



## Lunch Menu

*Please choose one of the four following main meal menu items.*

Lightly smoked salmon, crushed peas, quinoa feta with spring beans and  
mint - GF

Slow roasted oyster blade of beef, broccoli slaw charred leek with olive  
& anchovy picada - GF

Poulet valley d'auge – chicken maryland slowly cooked in a chardonnay  
and finished with crème fraiche, apples and mushrooms - GF

Heirloom beetroot borek, radicchio, whipped camembert & smoked  
buttermilk - V

To finish:

Chef's selection of daily baked cakes

*PLEASE ADVISE YOUR DRIVER/GUIDE OF ANY DIETARY NEEDS AT THE TIME OF ORDERING*

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN NF NUT FREE

SERVED WITH A GLASS OF ROCHFORD WINE

FILTERED TEA OR COFFEE