

## LUNCH MENU

Stovell's brings new life to a beautiful sixteenth century Tudor farm house with a unique dining experience from world class chef, Fernando Stovell. The menus change regularly, reflecting these seasons, with dishes cooked over an open wood fire a particular signature of the restaurant.

Two Course 30.00

Three Courses £37.00

Three Courses (with Coffee) £40.00

\*If you have any allergy to any food products, please advise us prior to ordering.

If required a full list is available

An optional service charge of 12.5% will be added to your bill.

## LUNCH MENU

### BIRD

Cured, Smoked, Confit Chicken & Mushroom Terrine, Toasted Sour Dough

### TROUT

Sea Trout, Avruga Caviar, Kohlrabi, Blood Orange

### MAIZE

Cream of Yellow Maize, Chickweed, Avocado & Chile Pasilla

### HAKE

Butter Roasted Cornish Hake, Charred Cauliflower & Mussel Escabeche

### LAMB

Spiced Lamb Faggots, Tubers & Mash

### SQUASH

On Maple Embers Roots, Ricotta & Chestnuts

### BUCKWHEAT

Yorkshire Rhubarb, Blood Orange Fool, White Chocolate & Pistachio

### DAIRY

Artisanal British & French Cheese Selection  
(Individually Garnished Supplement £5.00)

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