

# CLIPSTONE

## LUNCH

**2 courses £28 | 3 courses £32**

## SNACKS

Sourdough bread £3.5

Gordal olives £3.5

House pickles £4.5

Padron peppers £6

Whipped cod's roe & bobby beans tempura £6.5

Pork & duck rillettes, cornichons & toast £6.5

Beef shin croquettes, truffle mayo & pickled onion £6.5

Radishes & anchovy cream £7

## STARTERS

Roasted Cylindra beetroot, redcurrants, horseradish & young Comte

Leeks vinaigrette, lentils di spello, trout roe gribiche

Purple sprouting broccoli, brassicas, cashew nuts & smoked hollandaise

Soused Cornish sardines, crispy potato, seaweed, black garlic & pickles

## MAIN COURSES

Agnolotti of parsley root, burnt pear, endive & candied walnut

Cornish plaice, datterini tomatoes, bok choy & miso butter

Fallow deer ragú, tagliatelle & Parmesan

Yorkshire hogget, delicata pumpkin, ventrèche, smoked almonds & herbs (£5 supplement)

## SIDES

Summer tomatoes £6

Grilled Suhyo cucumber & shiso £6

## DESSERTS

Roasted peach, amaretti, chocolate & yoghurt sorbet

Dark chocolate mousse, Grand Marnier crème anglaise & sprinkles

Fig leaf custard tart, blueberry compote

Fourme d'Ambert, Keen's cheddar & oat cakes (£2 supplement)