

CLIPSTONE

LUNCH

2 courses £28 | 3 courses £32

SNACKS

Sourdough bread £3.5

Gordal olives £3.5

House pickles £4.5

Cauliflower cheese palmier £6

Whipped cod's roe & tempura of green beans £6.5

Pork & duck rillettes, cornichons & toast £6.5

Beef shin croquettes, truffle mayo & pickled onion £6.5

Radishes & anchovy cream £7

STARTERS

Leeks vinaigrette, lentils di spello, trout roe gribiche

Purple sprouting broccoli, brassicas, cashew nuts & smoked hollandaise

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

Roasted chanterelle mushroom gougère, cep velouté & Gruyère (£3 supplement)

MAIN COURSES

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

Cornish cod, mushroom dashi, sea beet, pickled dulse & salsify

Fallow deer ragú, tagliatelle & Parmesan

Yorkshire partridge, delica pumpkin, ventrèche, smoked almonds & herbs (£5 supplement)

SIDES

Castelfranco radicchio & bergamot £6

DESSERTS

Dark chocolate mousse, Grand Marnier crème anglaise & sprinkles

Fig leaf custard tart, blueberry compote

Toasted brioche ice cream, apple & sorrel granita

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