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## KITCHEN

BY CLEVERCHEFS

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## MARKET MENU

### *Lunch*

#### TO START

Soup du jour, served with sour dough & Tetbury butter.

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Classic Caesar salad.

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Welsh rarebit, onion jam, wild rocket.

#### TO FOLLOW

Pan seared loin of pork, roasted garlic & buttermilk pomme purée, wilted spinach, creamy cider jus.

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Beer battered cod loin, chunky chips, crushed garden pea, tartar sauce.

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Risotto of asparagus finished with mascarpone, Parmesan & wild rocket.

#### TO FINISH

Seriously dark chocolate brownie, salted caramel drizzle & vanilla bean ice cream

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White chocolate pannacotta, compressed strawberries, meringue shards

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Selection of local cheeses, crackers, frozen grapes & chefs chutney (£2 supplement)

**2 COURSES - TEN POUNDS**  
**3 COURSE - TWELVE POUNDS FIFTY**

Please make your server aware of any dietary requirements or intolerances prior to ordering.