



## The Keeper's House Restaurant

### Lunch Menu

#### Starters

Vegetable broth, garden vegetables (v)

Chicory and watercress salad with goat's curd, pomegranate and candied chestnut (v)

Smoked trout, purple stem broccoli salad, French beans, shallots and hazelnuts

Steak tartare, quail egg, shallot cream

#### Main Courses

Wild mushroom risotto, parsley oil (v)

Haddock, parsley root puree, razor clams and sauce vierge

Welsh lamb shoulder ragout, creamy polenta, salsa verde

#### Side dishes | £4.50

Pink potato | Stem broccoli

#### Desserts

Tarte tatin, vanilla ice cream (v)

Warm chocolate fondant, salted caramel (v)

Pear and Vanilla rice pudding (v)

2 courses £24.50

3 courses £29.50

*Best Enjoyed with a glass of the following wine specials:*

**White:** Cuvee Montplo 2012 Comte Tolosan/ Languedoc-Roussillon, France – 125 ml £7.50

**Red:** Silenus Kappa Sigma 2010 PGI Island of Crete /Greece – 125ml £7.50

All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.

A discretionary service charge of 12.5% will be added to your bill.