

LUNCH SET MENU

1 COURSE £17 / 2 COURSES £22 / 3 COURSES £27

STARTERS

CHICKEN LIVER PARFAIT PORT JELLY, TREACLE TOAST

CHILLED GAZPACHO (VG)

BASIL OIL

THE CORNER HOUSE SAUSAGE ROLLS

HOMEMADE KETCHUPS

SMOKED COD'S ROE
HERB CRUMB, TENDERSTEM BROCCOLI, HAZELNUTS

MAINS

CHICKEN THIGH & AUBERGINE STACK

PROPER SLAW, GHERKIN KETCHUP

RATATOUILLE VEGETABLE SALAD (VG)
WHIPPED TOFU, TOMATO &
SHALLOT DRESSING

CRISPY LAMB FLATBREAD

HARISSA, CUCUMBER & MINT YOGHURT, AND SUPER SALAD

CRAB TART
TOMATO SALAD

DESSERTS

CLASSIC AFFOGATO (V)
A VANILLA ICE CREAM WITH A DOUBLE SHOT
OF ESPRESSO

RASPBERRY POSSET (V)
GINGER BREAD BISCOTTI

CHOCOLATE & CARAMEL TART (V)

CREME FRAICHE

ASHMORE CHEESE
PORT JELLY, CARROT CHUTNEY, TREACLE TOAST

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.

ALLERGEN INFORMATION

STARTERS

CHICKEN LIVER PARFAIT

MILK, GLUTEN, EGGS, SULPHITES, SOYA

GAZPACHO (VG) SULPHITES **SAUSAGE ROLLS**

CELERY, GLUTEN, EGGS, FISH, SULPHITES, SESAME, SOYA

SMOKED CODS ROE

MILK, MUSTARD, EGG, GLUTEN, FISH

MAINS

CHICKEN THIGH STACK

CELERY, EGGS, MUSTARD, SULPHITES

RATATOUILLE SALAD

MILK, SESAME, SOYA, SULPHITES

CRISPY LAMB FLATBREAD

MILK, GLUTEN, MUSTARD, SULPHITES, CELERY, SOYA

CRAB TART

MILK. GLUTEN, CRUSTACEANS, EGGS, SULPHITES

DESSERTS

CLASSIC AFFOGATO

MILK, EGG

RASPBERRY POSSET

MILK, GLUTEN, EGGS, SULPHITES

CHOCOLATE & CARAMEL TART

GLUTEN, EGGS, MILK

ASHMORE CHEESE

MILK, GLUTEN, NUTS, SULPHITES, SOYA