

LUNCH SET MENU

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

STARTERS

CHICKEN LIVER PARFAIT
PORT JELLY, TREACLE TOAST

THE CORNER HOUSE SAUSAGE ROLLS
HOMEMADE KETCHUPS

CHILLED GAZPACHO (VG)
BASIL OIL

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

MAINS

PORK BALLOTINE
CHORIZO, TOMATO & CHICKPEA RAGOUT
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

CHOCOLATE & CARAMEL TART (V)
CREME FRAICHE

LEMON POSSET (V)
GINGER BISCOTTI

ASHMORE CHEESE
PORT JELLY, CARROT CHUTNEY, WALNUT & RAISIN 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

PORK BALLOTINE

CELERY, 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

LEMON POSSET

MILK, GLUTEN, EGGS

CHOCOLATE & CARAMEL TART

GLUTEN, EGGS, MILK

ASHMORE CHEESE

MILK, GLUTEN, NUTS, SULPHITES, SOYA