

A GLASS OF FIZZ ON ARRIVAL

A TASTE OF
ROAST TOMATO & BASIL SOUP
parmesan cheese straw (SD, E, D)



STARTER

OAK SMOKED SALMON : QUINOA & SEEDS
capers, shallots, parsley, sourdough bread : *raw vegetables, pomegranate, citrus*
and butter (F, SD, G, D) : *mustard dressing (VG, V, SE, MU, SD)*

BEETROOT ROAST, RAW & PICKLED : FARMHOUSE TERRINE
burrata, orange, basil, candied walnut, : *apple ketchup, black pudding fritters,*
white balsamic (V, SD, N, D) : *sourdough toast (D, E, G, SD)*

TWICE BAKED DOUBLE : CAESAR SALAD
GLOUCESTER SOUFFLÉ : *white anchovy, parmesan, soft boiled*
truffled cheese and chive sauce (V, E, D, G, SD) : *egg, croutons (F, E, G, MU, D, SD)*



MAIN

ROAST SIRLOIN OF ANGUS BEEF : HOME SMOKED FISH CAKES
roast potatoes, vegetables, : *burnt lemon, skin on chips, watercress salad,*
Yorkshire pudding, gravy (D, SD, G, E) : *tartare sauce (F, G, E, SD, MU)*

SLOW COOKED PORK BELLY & CRACKLING : VEGETABLE KEDGEREE
creamy mash, vegetables, apple compote, : *basmati rice, soft boiled egg, toasted almonds,*
mustard gravy (D, SD, MU) : *curry sauce (V, E, D, SD, N)*

PAN FRIED FILLET OF SEA BASS : WILD MUSHROOM 'ORZOTTO'
buttered spinach, parsley potatoes, : *salsa verde, wild rocket,*
brown shrimp butter (F, C, D, SD) : *shaved truffle (V, E, SD, D)*



PUDDING

CHOCOLATE BROWNIE : PEAR & GINGER CAKE
marshmallow, peanut butter ice cream (V, E, N, D) : *clotted cream, caramel sauce (V, D, E, G)*

VANILLA PANNACOTTA : ARTISAN CHEESES
champagne poached strawberries (D, SD) : *fruit chutney, celery, grapes, biscuits (CE, G, D, N)*

AND FOR MUM... *a homemade gift from our Kitchen*

- £35 *per person* -