

⊗ GLASS of FIZZ or MOCKTAIL on ARRIVAL ⊗

S T A R T E R S

MINTED PEA SOUP

spring onions & feta cheese (V, D)

BANG-BANG CHICKEN

peanuts, chilli & shredded vegetables (N, P, SE, SD)

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

fresh chives & truffle oil (V, E, D, G, SD)

SMOKED SALMON

capers, shallots, parsley & sourdough bread (F, SD, G, D)

HEIRLOOM TOMATOES

beetroot, watermelon, basil, walnuts & white balsamic (VG, V, SD, N)

M A I N S

ROAST SIRLOIN OF ANGUS BEEF

roast potatoes, vegetables, Yorkshire pudding & gravy (D, SD, G, E)

SLOW COOKED PORK BELLY

crackling, creamy mash, vegetables, apple compote & gravy (D, SD, MU)

DUKKAH CRUSTED BAKED AUBERGINE

chickpeas, pomegranate, smoked tomato & harissa sauce (VG, V, SD, N, SE)

PAN FRIED FILLET OF SEA BASS

buttered spinach, parsley potatoes & brown shrimp butter (F, C, D, SD)

HOME SMOKED FISH CAKES

burnt lemon, skin on chips, wild rocket & tartare sauce (F, G, E, SD, MU)

P U D D I N G S

CRÈME BRÛLÉE

& almond puff pastry straw (V, D, E, G, N)

CHOCOLATE BROWNIE

marshmallow & peanut butter ice cream (V, E, N, D)

LEMON & RASPBERRY POSSET

candied lemon, pistachio crumb & ginger shortbread (V, D, G, N)

PINEAPPLE & MANGO CARPACCIO

coconut sorbet, kiwi fruit, with a vanilla & lime syrup (VG, V, SD)

ARTISAN CHEESES

fruit chutney, celery, grapes & biscuits (CE, G, D, N)

T H R E E C O U R S E S

£35 per person

ALLERGEN KEY

(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin
(n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide
(se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic