

Mains

- ***Pan Fried Rump of Lamb, Carrot Puree, Sauteed Green Beans, Red Wine and Rosemary Jus***
- ***Pan Fried Fillet of Salmon, Saffron New Potato, Celeriac Puree and Baby Carrots***
- ***Broccoli and Cauliflower Cheese Bake, Topped with Herb Crumb***
- ***Macaroni Cheese, Sauteed Baby Spinach, British Baby Leaves***
- ***Pan Fried Chicken Fillet, Carrot Puree, Buttered Green Beans, Turned Barrel Potato and Roast Thyme Jus***
- ***Pressed Pork Belly, Apple Puree, Apple Crisp, Baby Carrots, Crush Baby New Potato and Cider Jus***
- ***Corn Fed Chicken Fillet with Cabbage Parcel, Chive Mash, Wild Mushroom, Green Beans and Red Wine Jus***
- ***Roast Rear Rib of Beef, Turned Barrel Potato, Seasonal Vegetables, Horseradish, Yorkshire Pudding and Red Wine Jus***
- ***Grilled Mediterranean Vegetables Tian, Saffron Baby New Potato, Spiced Rocket Salad and Pesto Dressing***
- ***Herb Crusted Chicken Fillet, Puy Lentil, Cabbage Parcel with Sage Jus***
- ***Honey Glaze Bacon Loin, Panache of Vegetables Thyme Roast Potatoes, Whole Grain Mustard Sauce***
- ***Mushroom Spinach and Goat Cheese Pataviar with Heritage Carrots***
- ***Gressingham Duck Breast, Oriented Shoestring Vegetable with Egg Noodle and Plum Dressing***
- ***Potatoes, Roasted Peppers and Mozzarella Frittata, Tomato Dressing Soya and Cannellini Beans with Red Wine Vinaigrette Shallots***
- ***Poached Faroe Isles Salmon, Cucumber and Pea Shoot Salad, Age Balsamic Syrup and a Champagne and Chive Butter Sauce***
- ***Roast Rare Beef Turn Barrel Potatoes, Roasted Root Vegetables, Apricot, Sage and Onion Seasoning, Yorkshire Pudding with Red Wine and Roast Thyme Jus***
- ***Roast Pork, Apricot, Sage and Onion, Seasoning, Roast Turn Barrel Potatoes, Roast Root Vegetable with Apple and Cider Sauce***
- ***Roast Supreme Chicken Breast, Apricot, Sage and Onion Seasoning Roasted Root Vegetables, Roast Turn Barrel Potatoes and a Wild Mush Jus***
- ***Spinach and Butternut Squash Lasagne with Neapolitan Sauce, Roasted Turn Barrel Potatoes with Seasonal Vegetables***

Food Allergies and Intolerances: Before you make your order of food and beverage, please speak to our staff if you wish to enquire about our ingredients.

Starters

- *Tomato and Basil Soup*
- *Ham Hock Taurine with Pickle Vegetable, Baby Onions and Onion Bread Crouton*
- *Chicken Liver Parfait, Red Onion Marmalade, Crisp Baby Leaves with Green Herb Dressing with Olive Bread Crouton*
- *Leek and Potato Soup with Herb Crouton*
- *Traditional Greek Salad*
- *Cauliflower Valuate with Onion Badjie Finish with Curried Oil*
- *BeetRoot Cured Salmon, Sour Cream and Chive, Poppin Capers, Lemon Wedge and Herb Dressing*
- *Minestrone Soup with Shaved Parmesan Cheese*
- *Grilled Pear, Walnut and Stilton Salad with Honey and Mustard Dressing*
- *Chicken Caesar Salad*
- *Carrot and Coriander Soup*
- *Smoked Salmon Rouillard, Cucumber Ribbon, Deep Fried Capers with Cream Cheese and Chive.*
- *Roasted Tomato and Thyme Soup with Parmesan Cheese Crouton*
- *Wild Boar Pate on a Thick Crust Toast, Sweet Chilli Jam and Herb Dressing*
- *Char Grilled Asparagus Spareribs and Poached Egg, Wild Rocket Salad with a Herb Dressing*
- *Seared Scallops, Cajun Spice, Black Pudding, Caramelised Pears with Age Balsamic Syrup*
- *Smoked Chicken Caesar Salad with Parmesan Crisp Charl Baby Gem, Bacon and Olive Crouton*

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Dessert



- *White Chocolate Tart with Dark Chocolate Sauce*
 - *Pineapple and Fruit of the Forest Crumble with Vanilla Bean Custard*
 - *Glaze Lemon Tart with Vanilla Ice Cream and Raspberry Coulis*
 - *Poach Pear with Cappuccino Ice Cream, Red Currant and Cinnamon Syrup*
 - *Selection of English Farmhouse Cheeses with Crackers, Celery, Grapes and Tomato Chutney*
 - *Apple Crème Brulee with Shortbread Biscuit*
 - *New York Baked Cheesecake Duo Fruit Coulis and Vanilla Ice Cream Fresh Fruit Salad*
 - *Apple and Rhubarb Crumble with Vanilla Bean Ice Cream Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream or Custard*
 - *Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream*
 - *Summer Fruit Pudding with Apple Ice Cream*
 - *Lemon Polenta Cake with Vanilla Custard*
 - *Raspberry and White Chocolate Cheese Cake*
 - *Chocolate Mascarpone Cheesecake Orange Crème Fraîche*
 - *Golden Syrup Sponge with Custard*
 - *Fruit Platter*
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