

Summer Set Menu

STARTERS

Mint garden pea soup served with crème fraiche
Heritage tomato soup served with basil oil
Chanterelle melon, wrapped in ham, with truffle oil
Buffalo mozzarella & plum tomato with basil
Classic prawn cocktail
Gin & tonic cured salmon, dressed with dill & picked sea vegetables
Duck liver parfait served with toasted brioche
Smoked chicken and avocado salad

MAINS

Meat

Free range chicken breast with green beans, mash potato & chestnut mushroom sauce
Lamb rump with aubergine, chickpeas & harrisa stew
Herb crusted lamb rack, dauphinoise potato, green beans & port jus (£7.00 supplement)
Fillet of beef with potato puree, baby spinach, beetroot, enoki mushrooms & wild mushroom sauce (£7.00 supplement)
Sirloin steak with triple cooked chips and watercress & radish salad (£7.00 supplement)

Fish

Salmon, pickled fennel salad, sea vegetables & citrus salsa
Sea bass with crushed lemon potato & asparagus
Pan fried cod served with courgette puree, broad beans and brown butter vinaigrette

Vegetarian

Stuffed peppers filled with halloumi, lentils & served with roasted vine tomato sauce
Gnocchi with carrot puree, roast baby carrots, spinach & sage pumpkin seeds
Broad bean and sweet pea risotto, served with pea shoot & crumbled feta

DESSERTS

Chocolate brownie with whipped cream & raspberry coulis
Apple tarte tatin with double cream
Lemon posset served with blackberry compote
Baileys cheesecake with clotted cream
Chocolate pot served with salted caramel popcorn & shortbread
Eton mess

3 course set menu, select one from each course
Appetisers for drinks reception, 3 item selection

£30.00 per person
£6.00 per person

(excl VAT)

If you require information regarding the presence of allergens in any of our food, please speak with a member of the team who would be happy to provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.