



Spring & Summer Menus

1st March to the 31st August 2022

£49.50 per person

Please select one starter, one main and one dessert to create a single set menu so all guests have the same meal. Specific dietary requirements can be catered for separately.

Starters

Gin & tonic cured salmon, elderflower gel, compressed cucumber, grapefruit & herb crème fraiche

Asparagus, cured ham, Berkswell cheese, tomato jam, balsamic & olive oil

Smoked corn-fed chicken terrine, pickled heritage carrots, walnut dressing

Smoked salmon rilette, carrot remoulade, lemon emulsion, toasted sourdough

Crab & prawn cocktail with mango, coconut & avocado (£3.00 supplement)

Ham hock terrine with leeks & Pommery mustard, butter pickles

Asparagus timbale, goat's cheese mousse, black olive tapenade, parmesan crisp, pepper coulis (V)

Gazpacho, chilled tomato & pepper soup (V) (*Available from 1st June 2022*)

Mixed tomatoes, pickled watermelon, feta & bean salad, soft herbs & croutons (VE)

Main Courses

Confit duck leg with hazelnut crust, fricassee of greens, new potatoes, bacon & mint, redcurrant jus

Fillet of pork medallions, asparagus, artichoke & spring greens, trio of onion, Lyonnaise new potatoes, tarragon cream sauce

Mint & mustard roasted cushion of lamb, rosemary jus, oyster mushrooms & grelot onions, rissoles potatoes, honey roasted heirloom carrots (£2.00 supplement)

Sea bass, tomato fondue, chive cream sauce, confit fennel, mixed green beans, saffron potatoes

Blackened sirloin of beef, Portobello mushroom gratin, red wine jus, fondant potatoes, white onion puree, thyme roasted courgettes & carrots (£4.00 supplement)

Corn fed breast of chicken, confit leg croquette, Anna potato, tender stem broccoli, green peppercorn & shallot sauce

Cold poached salmon, heritage tomatoes, fennel & lemon jam, parsley new potatoes (*Available from 1st June 2022*)

Beef Wellington, Madeira jus, green beans with shallot butter, cocotte potatoes (£8.00 supplement)

Aubergine & courgette parmigiana with Oakwood cheese Mornay & Neapolitan sauce, panzanella salad (V)

Asparagus, pea, feta, baby artichoke & leek risotto (V)

Coronation chickpeas, with spinach, sultanas & almonds, pilaf rice (VE)

Desserts

Apple tart fin, crème Pâtissiere, Calvados Chantilly

Grand Marnier crème brûlée, lemon sable

Egg custard tart, salted caramel ice cream

Plum & apple frangipane tart, warm fruit coulis, vanilla ice cream

Summer pudding, clotted cream (*Available from 1st June 2022*)

Vanilla panna cotta, raspberry compote, brandy snap crisp

Pavlova with lemon curd, macerated strawberries with basil & balsamic (VE)

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Coffee & petits fours

(V) – vegetarian

(VE) – vegan

*Menu items may be subject to change or increase dependent on market availability.  
We use a wide range of ingredients in our kitchen, some of which may contain allergens.  
If you have a specific allergy or dietary requirement, please let us know in advance.*

