



## Spring & Summer Menus

1<sup>st</sup> April to the 30<sup>th</sup> September 2023

£55.00 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

Potted smoked & poached salmon, carrot remoulade, dill & lemon dressing, toasted sourdough

Ham hock terrine with leeks & pommery mustard, butter pickles

Confit chicken & rabbit rilette, spiced apple chutney, fennel salad

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

### ***Vegetarian and Vegan options:***

Grilled asparagus, caponata, red pepper coulis, crumbled goats' cheese (V)

Beetroot, walnut & quinoa salad, lemon & walnut dressing, smoked paprika crème fraiche (VE)

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

## Main Courses

Roasted cutlet of pork, buttered hispi, confit garlic mash potatoes,  
Toulouse sausage & lentil sauce, apple compote

Mint & mustard roasted rump of lamb, glazed carrot fondant, boulangère rosti,  
braised cabbage & bacon, sun dried tomato & black olive jus (£3.00 supplement)

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

Roast Tronçon beef sirloin, crushed potato tian, celeriac puree, asparagus, forest mushroom  
& balsamic jus (£4.00 supplement)

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

Beef Wellington, madeira jus, green beans with shallot butter,  
cocotte potatoes (£8 supplement)

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

### ***Vegetarian and Vegan options:***

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

Tomato, olive, saffron & goats' cheese with basil pesto risotto (V)

'Rajma' gently spiced kidney bean curry with tomato sauce, pilaf rice (VE)

## Desserts

Rum "Baba", whipped vanilla mascarpone, stewed strawberries

Vanilla pannacotta, rhubarb & ginger compote, brandy snap crisp

Peach & raspberry pavlova, vanilla mascarpone

White chocolate & pistachio tiramisu

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

Mango & coconut rice conde with pineapple, kiwi salsa (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.*

