

MAIN MENU

STARTERS

SLOW COOKED PULLED BEEF CROQUETTE (GF)*
WATERCRESS, ROASTED RED PEPPER SAUCE & CHIVE OIL

BUFFALO MOZZARELLA BRUSCHETTA (V) (VE) (GF*)*
CHERRY TOMATOES, BASIL, BALSAMIC VINEGAR & PINE NUTS

LIGHTLY SPICED CAULIFLOWER SOUP (V) (VE) (GF)*
CIABATTA & CORIANDER CROUTONS

SALMON & CRAB SALAD (GF)*
SPRING ONION & DILL, CREAM CHEESE, PICKLED RADISH

MAINS

CHICKEN & SPINACH ROULADE (GF)
PROSCIUTTO HAM, CREAMED POTATOES, MEDLEY OF SPRING GREENS
RICH PORT JUS

DUO OF LAMB (GF)
PRESSED SHOULDER, PAN SEARED CUTLET, BOULANGÈRE POTATOES, CONFIT CELERIAC, SAUTÉ
FINE BEANS, MINT & REDCURRANT SAUCE

PAN FRIED COD LOIN (GF)
BUTTERED NEW POTATOES, ROASTED BABY CARROTS, KALE & PEAS,
CHIVE CREAM SAUCE & DILL OIL

BUTTERNUT & BLACK BEAN RISOTTO (V) (VE)
GRILLED TEMPEH IN LEMON & BASIL DRESSING, TENDER-STEM BROCCOLI, TOASTED PUMPKIN
SEEDS

DESSERTS

WARM CHOCOLATE BROWNIE (V) (VE) (GF*)*
TOFFEE SAUCE, SALTED POPCORN, CHANTILLY CREAM

RHUBARB CREME BRULEE (V) (GF)*
PISTACHIO CRUST & GINGER SHORTBREAD

SPICED POACHED PEAR (V) (VE) (GF*)*
CREME FRAICHE, GRANOLA, LEMON SORBET

BAKED NEW YORK CHEESECAKE (V) (VE) (GF)*
STRAWBERRY SYRUP, BISCOFF CRUMB, LIQUOR-SOAKED BERRIES

TEA OR COFFEE SERVED WITH PETIT FOURS

CHILDREN'S MENU

STARTERS

GARLIC BREAD WITH CHEESE (V)

MAINS

CHICKEN NUGGETS

FRIES, BEANS

VEGETABLE FINGERS (V) (VE)

FRIES, BEANS

DESSERTS

WARM CHOCOLATE BROWNIE (V) (VE) (GF*)*

ICE CREAM, STRAWBERRIES

ABBREVIATIONS

(V) - VEGETARIAN

(VE) - VEGAN

(GF) - GLUTEN FREE

(VE*) - CAN BE ADAPTED FOR A VEGAN DIET

(GF*) - CAN BE ADAPTED FOR A GLUTEN FREE DIET

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK, NUTS, MUSTARD, SESAME, LUPIN, CELERY, SULPHITES & CRUSTACEANS ARE PRESENT.