



MENU 1

Please select one starter, main & pudding for all guests. All allergies & intolerances will be handled seperately.

STARTERS

Chicken liver pate
house-baked brioche, red onion chutney

English pea & mint soup (V)
Pea shoots, cream

Hendricks cured salmon
Horseradish cream, capers, toast

MAINS

Roasted chicken supreme
Potato puree, buttered leeks & peas, roast red onion, tarragon jus

Pan fried fillet of Sea bass
Sauteed pancetta, red chicory, runner beans, new potatoes, dill & caper butter sauce

Roasted pork belly
Apple puree, sprouting broccoli, black pudding croquette, cider reduction sauce

PUDDINGS

Sticky toffee pudding (V)
Vanilla ice cream

Strawberry cheesecake (V)
Mint gel, strawberry compote

Lemon posset (v)
Shortbread biscuit

(V) Vegetarian

(Vg) Vegan

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.
All weights are approximate and are taken prior to cooking. VAT is included at the current rate.