



We pride ourselves on using fresh, local, responsibly sourced ingredients that Kevin and the kitchen brigade use to create these fabulous dishes.

Nibbles

Artisan bread with herb and sea salt butter

(Gluten, dairy)

£4.50

Mixed marinated olives

(Sulphites)

£5.00

Smoked almonds

(Nuts)

£5.00

To begin

Soup of the day served with an artisan bread roll

(Gluten, celery)

Carrot and braised ham hock terrine, homemade piccalilli, toasted brioche

(Mustard, soya, egg, milk, gluten, celery, sulphites)

Scorched mackerel fillet, ginger and tamarind dressing

(Fish, sulphites, celery, soya)

Maple roasted homegrown beetroot, whipped goats cheese,

Parmesan poppy seed tuile

(Milk, sulphites)

Main course

Grilled ribeye steak, hand cut chips, roast king oyster mushroom, vine cherry tomatoes, herb butter watercress, peppercorn sauce.

(Sulphites, milk, gluten)

36

Pan-fried supreme of chicken, dauphinoise potatoes, baby vegetables, carrot puree

Red wine and tarragon sauce.

(Milk, sulphites, celery)

32

Grilled fillet of salmon, sauteed potatoes, creamed leeks and peas, saffron sauce.

(Fish, sulphites, milk)

34

Wild mushroom bourguignon pie, Hasselback potatoes, braised red cabbage, Vegan chive jus

(Sulphites)

28

Desserts

Egg custard tart, caramel sauce, banoffee ice-cream
(Milk, soya, gluten, egg, may contain nuts)

Strawberry and Amaretto cheesecake, lemon tuile, bubble-gum and marshmallow ice-cream
Marinated strawberries
(Milk, eggs, sulphites, gluten, soya)

Vanilla crème brûlée, raspberry and vanilla shortbread
(Milk, gluten, egg,)

Choose two of our specially selected cheeses with pickled onions,
house chutney and water biscuits
(Milk, sulphites, gluten, soya)
Upgrade to all five for an extra £6.00

Brazilian arabica coffee, black tea or a fruit infusion
with home-made chocolates

£36.50 two courses and coffee

£46.50 three courses and coffee

Tasting Menu (7 courses)

To enjoy the full experience, please order by 7.30pm latest

(To be chosen by all guests on the table)

Nibbles

(Sulphites, Nuts)



Mini soup of the day

(Gluten, celery)



Carrot and braised ham hock terrine, homemade piccalilli, toasted brioche

(Mustard, soya, egg, milk, gluten, celery, sulphites)



Pan-fried supreme of chicken, dauphinoise potatoes, baby vegetables, carrot puree

Red wine and tarragon sauce.

(Milk, sulphites, celery)

or

Wild mushroom bourguignon pie, Hasselback potatoes, braised red cabbage, Vegan chive jus

(Sulphites)



Egg custard tart, caramel sauce, banoffee ice-cream

(Milk, soya, gluten, egg, may contain nuts)



Selection of cheese and biscuits with pickled onions and chutney

(Milk, sulphites, gluten, soya)



Brazilian arabica coffee, black tea or a fruit infusion, chocolate treats

£64.00

Ask about our flight of wines to compliment this menu