



Starter

Plum tomato & basil soup (V)(GF)
Pesto oil & crème fraîche

Curry roasted cauliflower & chickpea salad (V)(VE)(DF)(GF)
Sweet chilli & coriander dressing

Pressed confit pork and apple terrine
English mustard mayo, pea shoot & parsley salad

Main

All served with Chef's Selection of Seasonal Vegetables

12hr Braised shin of beef, red wine & onion jus,
Horseradish mashed potato, baked root vegetables

Butter baked fillet of Scottish salmon (GF)
Caper & onion crushed new potatoes & scorched
asparagus, cherry tomato & chive salsa

Butternut squash, kale, harissa & vegan feta cheese parcel -
Pomegranate, orange & pine nut dressing (V)

Dessert

Sticky toffee pudding (V)
Toffee sauce & vanilla ice cream

Mango panacotta
Toasted coconut & pineapple salsa

Tropical fruit salad (VE)(GF)(DF)(VE)
Passionfruit & coconut syrup

Tea & Coffee



Certificates of Merit
and winners of the
Newsletter competition to
be annouced after dinner

‘Allergens and intolerances:
Please inform your server if any person in your
party has a food allergy or intolerance.
We cannot guarantee that food or beverage items
are free from traces of allergens.’