

MENU

Starters

A

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

B

*Prawn & Avocado cocktail,
Bloody Mary mayo, Crispy brown breadsticks*

C

*Chicken liver parfait,
Red chard & watercress salad, red onion jam, Toasted sourdough shards*

Mains

A

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

B

*Pan-fried sea bass fillet, (DF)
Roasted Mediterranean vegetables, lemon scented tomato & herb dressing*

C

*Birayani Arancini rested on Spinach Chana Masala, (V) (VE) (GF) (DF)
finished with coconut and cucumber raita, parsnip crisps and fried rocket*

Desserts

A

*Red berry Eton mess, (V) (GF)
Whipped vanilla cream*

B

*Chocolate Orange Torte, (V) (VE) (GF) (DF)
drizzle of passion fruit gel*

C

*Apple & almond tart,
Vanilla ice cream*

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

If you have any concerns regarding food allergens please detail on the booking form.