



Sample Dinner Menu

Starters

Citrus & fennel cured trout, cucumber, smoked salmon mousse, lemon crème fraîche
Guinea fowl & rabbit terrine, pickled golden raisins, carrot, nasturtiums
Burrata, Heritage tomatoes, basil pesto, toasted pumpkin seeds
Roasted courgette, homemade ricotta, apple & elderflower, smoked almonds

Mains

Fillet of sea bream, tender stem broccoli, prawn, saffron and ginger sauce
Belly of Gloucestershire Old Spot pork, sweet potato, earl grey soaked prune, 5 spice sauce
Fillet of Cornish pollock, marsh samphire, homemade pasta, leeks, white wine sauce
Rump of spring lamb, braised shoulder, onion, pea puree, barrel aged feta
Parmesan fried gnocchi, summer vegetables, caramelised shallot, garden herbs

All served with crispy Rosemary new potatoes & seasonal greens

Desserts

Affogato, double espresso, vanilla ice cream, cinnamon madeleines
Whipped custard, English strawberries, elderflower sorbet, meringue
Dark chocolate & brown butter delice, popcorn, malted milk ice cream
Sticky ginger & pear pudding, caramel sauce, custard ice cream *(for two guests to share)*
Tête de Moine cheese, apple & raisin chutney, quince & crackers

If you have a food allergy, intolerance, or coeliac disease – please speak to our staff about the ingredients in your food and drink before you order, Thank you. Menus may vary/change without notice being given.

A suggested 10% Service Charge will be added to your bill, please inform staff if you would like it removed or varied.