

Starters

Sauteed Tenderstem

Roasted Garlic, Pickled Walnut & Field Mushroom

Chalk Stream Trout Gravadlax

Herb Crème Fraiche & Citrus Dressing

Ham Hock and Parsley Terrine

Sauce Gribiche & Melba Toast

Mains

Oven Roasted Chicken Breast

Summer Green Salsa & Crushed New Potatoes

Pan Fried Cornish Hake

Lightly Pickled Julienne of Vegetables, Warm Aioli & Caviar Sauce

Tartlet of Datterino Tomatoes

Boilie Goat's Cheese, Baby Spinach & Pine Nuts

Desserts

Sticky Toffee Pudding

Caramel Sauce & Vanilla Ice Cream

Strawberry & Champagne Trifle

Vanilla Crème Brulee

Raspberry Sorbet & Brandy Snap

Two courses - £17.95 per person

Three courses - £21.95 per person

Please notify a member of our team should you have any Dietary Requirements