

## Starters

### Heirloom Tomatoes

Bocconcino Mozzarella & Tapenade Granita

### Chalk Stream Trout Gravadlax

Herb Crème Fraiche & Citrus Dressing

### Ham Hock and Parsley Terrine

Sauce Gribiche & Melba Toast

### Pan Fried Scallops

Caperberry & Golden Raisin Puree with Pork Crackling

*£2.95 supplement applies*

### Coln Valley Oak Smoked Salmon

Classic Garnish & Soft Boiled Quail's Egg

### Air Dried Ham

Shaved Fennel & Asparagus with Single Gloucester

### Smoked Pork Tenderloin in Raz El Hanout

Truffle Honey, Quince, Beetroot & Apple

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

## Mains

### **Ruby Devon Beef Fillet**

Fondant Potato, Tomato Fondue Shallot, Chestnut Mushrooms & Red Wine Jus

*£5.95 supplement applies*

### **Rump of Lamb**

Ratatouille, Pea & Mint Tortellini with Rosemary Jus

*£5.95 supplement applies (served pink)*

### **Crispy Pork Belly**

Spicy Lentils, Baby Pak Choi & Oriental Jus

### **Oven Roasted Chicken Breast**

Summer Green Salsa & Crushed New Potatoes

### **Pan Fried Cornish Hake**

Lightly Pickled Julienne of Vegetables, Warm Aioli & Caviar Sauce

### **Fresh Fish from the Market**

Served with Chef's Choice Garnish

### **Tartlet of Datterino Tomatoes**

Boilie Goat's Cheese, Baby Spinach & Pine Nuts

### **Stuffed Summer Squash**

Pearl Barley & Tomato Ragout, Basil Pesto Herb Crust

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## Desserts

### Sticky Toffee Pudding

Caramel Sauce & Vanilla Ice Cream

### Gooseberry Fool

Elderflower Shortbread

### Treacle Tart

Lemon Curd Cream

### Dark Chocolate Timbale

Pistacio Sponge & White Chocolate Sorbet

### Poached Peaches

Lemon Sorbet

### Strawberry & Champagne Trifle

### Vanilla Crème Brulee

Raspberry Sorbet & Brandy Snap

Two courses - £23.00 per person

Three courses - £30.00 per person

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