



Starters - choose 2

Red pepper hummus, salsa verde, sunflower seeds, olive oil, warm pita bread. (vegan)
Buffalo mozzarella, basil pesto, smoked cherry tomatoes, glazed balsamic. (vegetarian)
Fresh figs and rocket, pistachio pesto, sweet ricotta crumble, aged balsamic glaze. (vegetarian or vegan)
Glazed beetroot, rocket, charred aged goat cheese, balsamic dressing (vegetarian)
Grilled asparagus, soft boiled Bufford Brown egg, wild garlic emulsion, lemon and chive hollandaise (vegetarian)
Hand-Dived Scallop, Nduja butter, silky sweetcorn purée
Ham hock & chicken terrine, truffle emulsion, pickled shallots, baguette
Chicken liver parfait, cherry & port chutney, toast baguette, salad leaves

Mains - choose 2

Mixed vegetables wellington, beetroot puree, heritage carrots, seasonal greens (vegan)
Fungi risotto, aged parmesan, truffle oil, thyme (vegetarian)
Potato gnocchi, blue cheese velouté, toasted walnuts (vegetarian)
Pasta alla mediterranean - rigatoni, roast aubergine, bell peppers, tomatoes, capers, tomato sauce, rocket, feta crumble. (vegetarian)
Baked cod, cherry tomatoes, capers, basil, lemon, fennel, seasonal greens, poached jersey potatoes
Pan seared sea bass, saffron velouté, shaved fennel, cocotte potatoes, baby leek
Grilled salmon, mussels, samphire, crushed jersey potatoes, grilled asparagus, cider butter sauce
Tagliatelle, sautéed chopped king prawns, shellfish bisque, cherry tomatoes, lemon juice, fresh herbs, chili
Pan seared chicken supreme, dauphinoise potatoes, seasonal greens, madeira wine jus
Pan-seared duck breast, salaraise potatoes, swiss chard, wild mushrooms, rossini sauce
British pork chops, buttery mash, crispy pancetta, wholegrain mustard jus
Red wine slow braised beef, creamy mash, seasonal greens
7 oz Flat iron steak, seasonal greens, buttery new potatoes, peppercorn sauce

Desserts - choose 2

Vanilla pana cotta, berries compote
Chocolate mousse, whipped cream, chocolate shavings
Chocolate brownie, vanilla ice cream, warm chocolate sauce, granola and puffed wild rice.
French cheese assortment served with spicy apple chutney, selection of biscuits and artisan crackers.
Vanilla creme brulee walnut sablee
Sticky Toffee Pudding, salted caramel ice cream
Passion fruit mousse, fresh passion fruit seeds, mango coulis.