

Start

Duck & Chicken Terrine

Duck & chicken pressed, Orange, pickled walnut, coriander & rye bread

Prawn & Avocado Tian (GF, DF)

Prawns bound in Mary rose sauce, avocado puree & lemon gel

Roscoff Onion Tart (VE)

Caramelised Roscoff onion, puff pastry, Tomatoes, vegan parmesan style cheese & rocket leaves

Mains

Roast Sirloin of English Beef (DF)

Yorkshire puddings, duck fat roasties, seasonal veg & gravy

Fillet of Bream (GF)

Saffron & chive mash & braised leeks, brown crab sauce

Corn Fed Breast of Chicken (GF)

Wild mushroom ragout, sage roasted potato fondant, carrots & Cepe powder sauce

Dessert

Shortbread Mille Feuille (V)

Layers of cinnamon shortbread, Chantilly cream, Strawberries & roasted hazelnuts

Raspberry & Lemon Posset (V)

Raspberries & lemon shortbread

Artisan Cheeses

3 regional cheeses, celery, grapes, apple chutney, biscuits

(V) vegetarian suitable, (GF) gluten free, (VE) vegan suitable, (DF) dairy free

Some of the dishes on the menu may contain food allergens and we are unable to guarantee no traces. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.