

Parsley Menu

TO START

Leek, potato & parsley soup (u)
Onion bread croutons

Roasted pepper & tomato soup (u)
Basil scented olive oil

Chicken liver parfait
Toasted sweet brioche, red onion & cranberry marmalade

Smoked bacon and egg salad
Pea & parsley vinaigrette

Roasted heritage tomato & Mozzarella salad (u)
Garlic ciabatta and olive tapenade

Cured mackerel
Sweet pickled cucumber, pumpernickel bread

MAIN EVENT

Rosemary scented lamb leg steak
Sweet potato & red onion bake, red wine & rosemary jus

Pan fried escalope of turkey
Potato & root vegetable puree, sage & onion jus

Maple glazed pork steak
Roasted apples & pears, sauteed potatoes

Crispy skinned fillet of Hake
Crushed new potatoes, tomato fondue

Grilled polenta cake (u)
Thyme scented wild mushrooms, 'Cavalo Nero' chard

Breast of chicken wrapped in crispy smoked bacon
Buttered caraway kale & cabbage, potato fondant, lentil & red wine sauce

TO FINISH

Lemon posset
Vanilla shortbread

Blood orange & chocolate torte
Dark chocolate sauce

Seasonal fresh fruit
Toasted coconut, chilli & ginger syrup

Vanilla panacotta
Brandied black cherry syrup

Red berry Eton mess
Crushed meringue and sweet cream

CHEF'S RECOMMENDATIONS

TO START

Smoked bacon & egg salad
Pea & parsley vinaigrette

MAIN EVENT

Breast of chicken wrapped in crispy smoked bacon
Buttered braised kale & cabbage, potato fondant, lentil & red wine sauce

TO FINISH

Lemon posset
Vanilla shortbread

TO START

Leek, potato & parsley soup (u)
Onion bread croutons

MAIN EVENT

Maple glazed pork steak
Roasted apples & pears, sauteed potatoes

TO FINISH

Red berry Eton mess
Crushed meringue and sweet cream

OR

(u) indicates vegetarian.

Please speak to a member of our team before ordering if you have a food allergy or intolerance.

Gluten free Menu

TO START

Roasted pepper & tomato soup

Basil scented olive oil

Whipped' goats cheese (v)

Beetroot carpaccio, pea shoot & cress salad

Smoked Mackerel mousse

Fennel salad, lemon & lime dressing

MAIN EVENT

Pan fried escalope of turkey

Root vegetable puree, sage & onion jus

Crispy skinned fillet of hake

Crushed new potatoes, tomato fondue

Slow cooked beef boudin

Double cream mash, red wine & port jus

Grilled polenta cake (v)

*Thyme scented wild mushrooms,
'Cavalo Nero' chard*

TO FINISH

Vanilla panacotta

Brandied black cherry syrup

Rosted pineapple, crushed meringue & mango mousse

Lemon & lime syrup

Red berry crème brulee

(v) indicates vegetarian.

Please speak to a member of our team before ordering if you have a food allergy or intolerance.

Vegan Menu

TO START

Curry roasted cauliflower & chickpea salad

Chilli & coriander dressing, toasted coconut

Mediterranean mixed bean & tomato soup

Garlic and black olive oil

Grilled red peppers & figs

*Olive oil & balsamic dressed wild rocket
& watercress, toasted pine nuts*

MAIN EVENT

Crispy fried smoked tofu

*'Cavalo nero' chard, mushroom stir-fry,
soy & sesame dressing*

Aubergine, griddled zucchini & tomato bake

Black olive puree, crispy fried basil

Moroccan spiced vegetable & rice paper parcel

Braised brown rice, peas & broad beans

TO FINISH

Seasonal fresh fruit

Toasted coconut, chilli & ginger syrup

Red berry & champagne jelly

Vanilla poached pear

Anise & almond sauce

Please speak to a member of our team before ordering if you have a food allergy or intolerance.