

Menu

• *STARTER* •

Carrot and Coriander Soup, Cumin Crème Fraiche, Warm Bread Roll
(V) (V E) (G F O) (130kcal)

Pulled Ham Hock Terrine, Mustard Vegetables, Toast
(244Kcal)

• *MAIN* •

Char Grilled Breast of Chicken,
Smoked Paprika Mousse Light Herb Cream
(G F) (1171Kcal)

Slow Cooked Lamb Shoulder, Red Wine and Rosemary Sauce
(G F) (D F)

Baked Fillet of Stone Bass, Sauce Vierge
(D F) (G F) (645kcal)

• *VEGAN/VEGETARIAN OPTIONS* •

Butternut Squash Risotto, Toasted Pumpkin Seeds, Chilli Oil
(V) (V E) (G F) (D F) (685kcal)

Spinach and Ricotta Tortellini, Tomato and Basil Sauce,
Italian Hard Cheese
(V) (590kcal)

Wild Mushroom and Leek Pithivier, Creamed Spinach, White Wine Sauce
(V) (645kcal)

• *DESSERT* •

Warm Apple Crumble, Vanilla Bean Sauce
(V) (931kcal)

Raspberry Crème Brule, Butter Short Bread, Berry Compote
(V) (984Kkcal)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
(V) (G F O) (V E O)