

SUMMER SET MENU 2021

Today's homemade soup

Flaked kiln roasted smoked salmon, new potato, dill & caper salad,
baby watercress, sweet mustard vinaigrette

Grilled goats cheese, roasted beetroot & chicory salad, walnut vinaigrette

Pork & green peppercorn terrine, celeriac & apple remoulade,
apple ketchup, toasted sourdough

Grilled fillet of sea bream, dill & fennel risotto, salsa verde, balsamic cherry tomatoes

Herb roasted rump of lamb, potato gratin, spinach, tomato, b
asil & black olive salsa, balsamic jus

Thai green vegetable curry with aubergine, courgette & sugar snaps, jasmine rice

Breaded chicken schnitzel, lemon & caper butter, roasted new potatoes & French beans

Yoghurt pannacotta, poached rhubarb, honey & pistachios

Fresh pineapple, strawberries, blueberries & mint, blackcurrant sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Oreo vegan chocolate & raspberry cheesecake, raspberry sorbet

British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

Three courses £28.95 per person

Two courses £24.95

Including freshly ground fairtrade coffee or traditional tea

Allergy information is available, please ask a member of our team