

STARTERS

Leek and potato velouté

Sour cream, chives, saffron croutons

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Pressed duck leg terrine

Sourdough toasts, pickled pear purée, spiced blackberry jam, parsley oil

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Squid and scallions' skewers

Roasted red pepper tomato velouté, parsley oil, olives

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Malaysian Chicken Satay

Peanut sauce, pickled vegetables, roasted peanuts, kaffir lime oil

MAINS

Roast Topside of Beef

Roast potatoes, Yorkshire pudding, cauliflower cheese, swede mash, glazed carrots, honey roast parsnips, seasonal veg, red wine gravy

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Roast Pork loin

Roast potatoes, cauliflower cheese, swede mash, glazed carrots, honey roast parsnips, seasonal veg, red wine gravy

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Catch of the day

Crayfish and lemongrass butter, roasted cauliflower purée, saffron potatoes, seasonal greens

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Fondant butternut squash

Butternut roasted red pepper sauce, tender stem, honey roasted beetroot, wild mushroom, sage

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Fish & Chips

Triple cooked chips, garden peas, tartare sauce
(Vegan Banana Blossom & Chips Available)

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Monterey Jack Beef Burger

Toasted Bun, Maple Bacon, Burger Sauce, Skinny Fries

DESSERTS

Vegan chocolate brownie

Blueberry compote, vegan vanilla ice cream

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Cheese and biscuits

Cornish cheese selection, crackers, chutney, grapes

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Apple and blackberry crumble

Crème anglaise

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Salted caramel chocolate pots

Vanilla cream, candied hazelnuts

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Strawberry lemongrass cheesecake

White chocolate soil, mango sorbet