



Sample Dinner Menu

The menu below is an example of the cuisine available. These are changed weekly and include seasonal and local produce. To see our current menu please contact our Reservations department on 01323 412345, they will be happy to assist....

Appetisers

Velouté of Green Asparagus, Truffle Oil - made from English Rapeseed Oil using Truffles from Woodlands in Wiltshire

Pickled Anchovies, Potato and Red Pepper Terrine, Pesto

Cauliflower Cheese Soufflé, Rocket and Walnut Salad (v)

Bresaola of Cured Beef, Tomato Carpaccio and shavings of Parmigiano Reggiano

Main Courses

Medallions of Pork Fillet, Smoked Paprika Pancetta, Morcilla Fritters, Broad Beans

'Pumpkin Wellington', Mushrooms, Spinach and Chevre wrapped in Pancakes (v)

Thornback Ray Wing, Garlic & Parsley Butter, Smoked Sea Salt Mashed Potatoes, Baby Spinach

'Hazel Chicken'

Free Range Chicken Breast crushed in Toasted Hazelnuts, Lime jus

Desserts

Compressed Apricots, Almond Panna Cotta, Salted Caramel

Dark Chocolate and Morello Cherry Tart, Cherry Sorbet Saffron and Honeycomb Ice Cream

A selection of British and Continental Cheeses, served on Slate

£44.00 per person

Cafetière of ground Coffee & Petits Fours - £4.75 per person

Speciality Coffee & Petits Fours – from £5.00 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added

All prices inclusive of VAT

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order