

STARTERS

Soup of the day, artisan sourdough* (vegan) & butter (v)
Nutmeg cured salmon, kiwi salsa, mixed nut & pomegranate salad, herb dressing
Chicken & cheese croquettes, cranberry ketchup
Ginger roast squash, red lentil salad, pickled apples, toasted coconut (vegan)

MAINS

Soy & sesame marinated chicken breast, plum fried rice,
baby corn, sugar snaps, hoisin sauce
Sea bream fillet, chestnut & parsnip risotto, mangetout, parsnip crisps
Cider braised lamb shoulder, carrot & harissa puree, crispy
butterbeans, rosemary crust, mint jus
Cumin & coriander roast courgettes, herby quinoa salad, toasted pumpkin
seeds, chipotle dressing (vegan)

All mains served with roast potatoes & seasonal veg for the table (vegan)

DESSERTS

Warm apricot drizzle cake, apricot jam, pistachio whipped cream
Dark chocolate truffle torte, raspberry coulis, frozen raspberries (vegan)
Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers*
Rocky road with peanut butter & strawberry jam ice cream

*All dishes naturally gluten free (bread/wafers substituted for gf)

This menu may be subject to seasonal and supplier changes at short notice
Pre-orders are required for parties of 8 or more, at least one week in advance