



STARTERS

Chefs' Soup of the day

Goats cheese curd, crushed granola, cranberry compote & purple watercress

Ham hock terrine, apple puree, black pudding crumb, granny smith & apple blossom

Smoked salmon pate, crème fraiche, cracked black pepper & crostini's

MAINS

Sorrel & nettle gnocchi, seasonal veg and a creamy cheese sauce dressed with garlic oil

Pan fried salmon, crushed petit pois, pomme anna & clam buerre blanc

Pan fried fillet of pork, tomato jam, light butter bean cassoulet & tender stem broccoli

Pan fried fillet of trout, sautéed new potatoes, seaweed and garnished with caper berries, pickled radish, roasted cherry vine tomatoes & balsamic glaze

DESSERTS

Warm chocolate brownie, salted chocolate caramel, vanilla crème fraiche & raspberry sorbet

Orange & honeycomb parfait, homemade Jaffa cake, pecan & oat granola

Deconstructed Eton mess

Local cheeses, quince jelly & a selection of cheese biscuits