Sample Menu | Two or Three Courses

Starters

Homemade soup served with chunky bread and sea salt butter v

Ham hock croquette, black pudding Pink Lady apple purée and pea salad

Chinese spiced duck and egg noodle spring roll, roast plum and hoi sin sauce, sweet pickled cucumber and spring onion

Smoked salmon and smashed avocado on homemade flat bread, lightly spiced tomato relish

Whipped blue cheese, pear, roast beetroot, blackberry salad, rocket leaves, toasted pumpkin seeds v

Mains

Slow cooked short rib of beef, cauliflower purée, crispy layered potatoes, grilled asparagus, and peppercorn sauce

Garlic and rosemary lamb rump, crushed potatoes with olives and fresh herbs, French beans, rich red wine and tomato sauce

Chinese spiced seabass, coconut and ginger rice, griddled mango, tenderstem broccoli, sweet chilli and lime leaf dressing

Wild mushroom and asparagus risotto, watercress and pumpkin seed pesto V

Desserts

Lemon tart, with maple glazed blueberries V

Rich chocolate mousse, vanilla poached pears, candied granola V

Fresh strawberries, clotted cream and honey ice cream V

