



Restaurant Dinner Menu

Two Courses with Coffee - £ 32.00 per person
Three Courses with Coffee - £ 39.00 per person

Starters

Homemade Soup of the Day

Beetroot and Dill Salmon Gravavlax with Caper Berries and a Lemon and Saffron Rouille

Pork and Wild Garlic Pate with a Floret of Serrano Ham and a Bramley Apple Puree served with Crispy Seeded Croutons

Goat's Cheese Crottin with a Local Cotswold Honey and Thyme Dressing

Main Courses

8oz Hereford Ribeye Steak served plain with Mushroom, Onion and Tomato or with Today's Sauce

Three Bone Rack of Lamb with Battered Spring Greens and Roasted Parsnip Battons with a Thyme and Rosemary demi-glace Jus

Fillet of Halibut with a Water Cress and Pomegranate Caper Salad served with Dill Crème Fraiche

Pan-fried Free Range Chicken Breast with a Traditional Chasseur Sauce

Spinach and Feta Tart with Toasted Cashew Nuts and a White Onion Puree,

All main course are served with today's Seasonal Vegetables & Potatoes

Puddings

A Selection of Puddings from the Pudding Club all Served with Lashings of Custard! Enjoy individually or as a duo or trio!

Pink Grapefruit and Vanilla Pannacotta with Grapefruit Pearls and Passion Fruit Coulis

Chocolate Fondant with Toasted Marshmallow and a Raspberry Crumb

A Selection of Local Cheeses served with Biscuits and Homemade Chutney

To Finish

A Cafetiere of Coffee or Tea

If you have any food allergies or specific dietary requirements, then please talk to a member of our team.