



Restaurant Dinner Menu

Two Courses and Coffee - £ 32 per person
Three Courses and Coffee - £ 39 per person

Starters

Homemade Soup of the Day
Crab Wontons with Rice Noodle Salad
Smoked Haddock Scotch Egg with Mustard Cream & Crispy Rocket
Chicken & Smoked Duck Ballotine with a Celeriac Remoulade
Goats Cheese Croquettes with Sweet Pickled Beets

Main Courses

Char Grilled 8oz Hereford Ribeye Steak served with Today's Sauce or plain with Roasted Onions, Vine Tomatoes and Field Mushroom
Slow Roasted Spiced Beef Brisket with Buttered New Potato Crush & Spring Greens
Lamb & Black Pudding Noisette with a Thyme Jus & Honey Glazed Baby Onions
Pan Fried Stone Bass with a Fresh Tomato Salsa and Roast Asparagus
Asparagus, Feta & Almond Strudel with Roasted Vine Tomatoes & Cucumber Raita
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!
Dark Chocolate & Orange Dome with Hot Chocolate Sauce
Rhubarb Meringue Pie with Cotswold Clotted Cream and a Rhubarb & Vanilla Syrup
Pistachio Pannacotta with Toasted Sugared Pistachios and a Brandy Snap
A Selection of English Cheeses served with Biscuits & Homemade Chutney

To Finish

A Cafetiere of Coffee, a Selection of Teas, Espresso, Cappuccino or Latte complete with Homemade Petit Four