



STARTER

Charred broccoli and cauliflower
truffle custard, blue cheese sauce

Roast tomato and red pepper soup
piperade, basil oil

Hot smoked salmon
beetroot, horseradish cream, pickled garden vegetables

Ham hock terrine
piccalilli vegetables, toasted sourdough, rocket and parmesan salad

MAIN

Roast sirloin of beef
roast potatoes and seasonal vegetables, Yorkshire pudding, celeriac puree, red wine jus

Roast chicken
cranberry and apricot stuffing, bread sauce, roast potatoes and seasonal vegetables, roast chicken jus

Roasted hake loin
crushed new potatoes with spring onion, smoked kale, seafood Beurre Blanc

Olive and sun blushed tomato gnocchi,
parmesan, wilted greens

DESSERT

Chocolate torte
crème fraiche, spring berries

Apple tarte tatin
vanilla ice cream

Passionfruit panna cotta
toasted coconut and coconut sorbet

Selection of artisan cheese with traditional accompaniments

£27.5 for two courses per adult | £35 for three courses per adult
£8.5 for two courses per child | £12 for three courses per child (under 12 years old)