



SAMPLE MENU

Starters

- Roasted Tomato and Basil Soup** with garlic foccacia £4.75
Rillettes of Pork with cornichons and wholemeal toast £5.95
King Prawns with lemon, garlic and parsley butter £6.95
Home-cured and applewood-smoked Scottish Salmon with capers, red onion and parsley £7.25
Croquettes of Smoked Mackerel £6.25
Tomato and Buffalo Mozzarella Risotto with rocket £5.95
Crispy Sweet Chilli Duck with watercress salad £6.25
Fiorucci Parma Ham with Canteloupe and Galia Melon £6.75

Main Courses

- Slow-roasted Lamb Shank** with creamed potato and glazed carrots £14.25
Breast of Chicken filled with ham and gruyere cheese in a parmesan crust served with new potatoes and English asparagus £13.75
Escalope of Salmon with salad of charlotte potatoes, green beans, red onion, parsley and mustard dressing £11.75
Pan-fried Calves Liver with creamed potato, wilted spinach, crispy pancetta and red wine jus £14.95
Breast of Gressingham Duck 'Bigarade' with croquette potatoes, savoy cabbage and bacon £15.95
Chicken and Chorizo brochette with basmati rice and red pepper coulis £11.75
Spinach, mushroom and broad bean crepes glazed with gruyere £10.95
Herefordshire Rib-eye Steak with vine tomatoes, chips and béarnaise £16.25

Desserts

- Lemon Tart** £5.50
Iced caramelised Pistachio Parfait £5.50
Rosé Jelly with summer fruits and vanilla ice-cream £5.50
Sticky Toffee Pudding with vanilla ice-cream £5.50
Fresh vanilla Crème Brûlée £5.50
Strawberry Eton Mess £5.50
Marbled Chocolate Mousse Cake £5.50
Bennett's Farm ice-cream or sorbet per scoop £1.50
Selection of Cheese and Biscuits with quince jelly £6.25
Organic Perl Wen – Soft, mild and faintly lemony with a salty aftertaste
Bethmale – Semi-hard, fairly strong cheese with unique and distinct earthy flavour
Devon Blue – Crumbly, moist blue veined cheese, creamy with rich savouriness

For parties of 8 or more, a service charge of 10% will be made.
All tips are distributed equally among the staff.