



Set Menu Price;

Two Courses ~ £26.75pp

Three Courses ~ £33.00pp

To Start

Smoked salmon with avocado mousse, fennel & apple salad with a lemon and egg yolk dressing (gfa)

Slow cooked lamb fritters with a roasted garlic hummus and pomegranate seeds (df)

Leek & Asparagus velouté with parmesan croutons. Served with a homemade crusty rolls (gfa/vgna)

Tempura Squid served with a cashew nuoc cham dipping sauce (gf)

Brie Wedges with a tomato and pepper relish

Middle

Rosemary & Garlic Stuffed Lamb Leg (df/gfa)

28 day Dry Aged Roast Sirloin of Beef (df/gfa)

*(all served with garlic & thyme roast potatoes, Yorkshire pudding, honey roasted carrots & parsnips, ,
braised red cabbage, broccoli, pea puree & pan gravy)*

Baked cajun salmon, chorizo creamed potatoes, lemon crushed peas with tarragon butter (gf/df)

Roasted Butternut Squash, spinach & pine nut tagliatelle (v/nuts/vgna/gfa)

End

Lemon Bar, lavender meringue, lavender mousse & blackberries (gf)

Sticky Toffee Pudding with toffee sauce and vanilla ice cream (vgna)

White Chocolate & raspberry bread and butter pudding served with custard

Strawberry and Elderflower Pavlova (gf)

