

MENU

STARTERS

TOMATO & BASIL SOUP

Finished with Basil Oil, Orange Oil & Served with a Crusty Roll (v) (GFO)

GIN & TONIC CURED SALMON

Shaved Fennel Salad, Compressed Dill & Pepper Cucumber, Toasted Sunflower Seeds (GF)

HEREFORD HOP DOUBLE-BAKED SOUFFLE

Fine Herb Salad, Chive Snippets, Lightly Pickled Wild Mushroom (V)

MAIN

PAN-SEARED CORN-FED CHICKEN FILLET

Sweet Pepper Risotto, Roasted Summer Baby Vegetables, Chicken Pan Jus (GF)

HERB-CRUSTED COD LOIN

Saffron New Potato Cake, Pea Puree, Baby Fennel, Sauce Vierge (GF available on pre-order)

DEEP-FILLED TRUCKLEMAN CHEDDAR & LEEK TART

Confit Plum Tomato, Baby Courgette, Baby Leaf Salad (V)

DESSERTS

CHOCOLATE TRUFFLE TORTE

Orange Tuille, Chantilly Cream, Star Anise Syrup

GREEN TEA, LEMON & LIME TART

Raspberry Chantilly Cream, Minted Macerated Berries

COCONUT BAKEWELL TART

Mango Sorbet, Toasted Coconut