

HOSPITALITY MENU

STARTERS

GOATS CHEESE AND BEETROOT SALAD

Glazed goats cheese with crispy rocket salad, toasted pine kernels, pomegranate seeds and cherry dressing (V, GFO)

CRAB AND CRAYFISH TIAN (GF)

Served with pickled cucumber ribbons, chive crème fraiche, roasted red peppers, micro salad

MAPLE GLAZED SMOKED HAM HOCK TERRINE (GFO)

Sumac spiced red onion jam, crispy pancetta, micro herbs, parsley puree & toasted brioche

MAIN

DOU OF LAMB

slow roasted harissa spiced lamb shoulder and rump of lamb(GFO)
finished with potato gratin, caramelised carrots, celeriac puree, tenderstem broccoli
rosemary jus

CHICKEN CAESAR SALAD

A baby gem, grilled chicken supreme, crispy garlic croutons, marinated anchovy, Caesar dressing, parmesan shavings (gfa)(please choose as starter or main course)

PAN FRIED FILLET OF SALMON (GF)

Sweet potato fondant, roasted cherry tomato, crispy kale, tenderstem broccoli, lemon salsa verde

WILD MUSHROOM RAVIOLI (V VG)

Chargrilled mediterranean vegetables, grilled asparagus, sauté wild mushroom and basil sauce

DESSERTS

RASPBERRY PANNACOTTA

Pimm's jelly, shortbread & fresh strawberries

SALTED CARAMEL CUSTARD TART

honeycomb & a raspberry gel, fresh strawberries

CHOCOLATE & SEVILLE ORANGE TRUFFLE TORTE

Vanilla chantilly, candied orange peel & passion fruit pearls

CHEESE PLATE

Keens cheddar, Brighton blue, Somerset Brie, black grapes, onion chutney, savoury biscuits, celery (GFO)

(VG)=Vegan (VGO) =Vegan option available (GFO) =Gluten free option available (GF) =Gluten Free

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please bring it to our attention before ordering. Some fish dishes may contain small bones.

