

HOSPITALITY MENU

STARTERS

PROSCIUTTO FIG AND BURATTA TARTINE

Served with fig chutney and balsamic glaze on sourdough bread (GFO)

CURED SALMON AND MARINATED KING PRAWN TIAN

with celeriac and apple remoulade, dill lime crème fraiche micro salad (GF)

SUPERFOOD SALAD

A dice avocado, spiced nuts & seeds, herb quinoa, pickled roasted beetroot tender stem, sweet potato and house dressing (GFO)

MAIN

CHICKEN SUPREME BALLOTINE

Stuffed chicken supreme with spinach and gruyere cheese, served with a gratin potato, tenderstem broccoli, butternut squash puree and tarragon jus (GFO)

GRILLED TUNA NICOISE SALAD

A grill tuna steak with baby gem lettuce, marinated olives, dice cucumber, soft boiled quails egg and tomato (gfo)(please choose as starter or main course)

SLOW BRAISED BEEF CHEEKS

with horseradish mash, parmesan polenta croquette, curly kale, red wine and shallot jus (GF)

BAKED CREAMY CELERIAC AND POTATO CAKE

Served with chargrilled mediterranean vegetables, tenderstem broccoli, leek pea fricassee (V)

DESSERTS

MADASCAN VANILLA PANNACOTTA

chocolate soil, coulis & fresh raspberry

ETON MESS

crushed meringue nests, Chantilly cream, raspberry gel and fresh strawberries

CHOCOLATE DELICE

Honeycomb shards, orange cream, fresh berries and coulis

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.

