

Sample Menu 2026 – Prices from £60p/p

Starters

Smoked Butternut Squash Soup, Parmesan & Sherry Vinegar

Smoked Salmon Blini, Horseradish, cucumber & lemon

Ham Hock Terrine, Apple, Fennel, watercress

Heritage Tomato & Burrata Salad, black olive

Chicken Terrine, Caesar salad

Beetroot, goats cheese & Hazelnuts & Endive salad

Mains

slow cooked shoulder of lamb, Potato gratin, Peas, Asparagus & Mint Jus

Breast of chicken, crispy leg, dauphinoise potatoes, Onion puree & green beans

Pan roasted Hake, white beans, chorizo, mussels, samphire & dill

slow cooked feather-blade of beef, creamed mash potato, Winter kale, Port Jus

Miso glazed Aubergine, Nori roasted baby potatoes, Bak choi

Baked Celeriac, Potato & Watercress Salad, Pumpkin

Desserts

White chocolate Cheesecake, Passionfruit & lime

Vanilla Panna-cotta, forced Rhubarb, Honeycomb, Ginger Meringues

Dark chocolate Brownie, Espresso, Cocoa & Raspberries

Sticky Toffee Pudding, Salted caramel, Honeycomb, vanilla cream

Lemon Posset, shortbread, Summer Berries

Almond Tart, Bitter Chocolate & Brandy Ice Cream