

C H E F ' S T A B L E

M E N U

S o u p S t a t i o n

Leek & Potato Soup (VG)

S t a r t e r S e l e c t i o n

Coppa, Salami & Prosciutto Platter
Balsamic Onions, Cornichons, Sun Blushed Tomatoes

Marinated Grilled Prawns
Mango & Chilli Salsa, Young Coriander

Hot Smoked Salmon Tart
Red Leaves & Samphire

Chargrilled Artichokes (VG)
Peppers, Courgettes & Peppers, Beetroot Houmous

Carrot & Cabbage Coleslaw (VG)
Macerated Sultanas & Apple

Heritage Tomatoes, Green Pesto & Basil Leaves

M a i n s S e l e c t i o n

Rosemary Studded Roast Leg Of Lamb
Mint Sauce & Red Currant Jelly

Pan Fried Sea Bass
Braised Fennel Lyonnaise,
Lemon Butter Sauce

Cauliflower Risotto (VG)
Lovage Pesto, Plant Based Pecorino Crumb Topping

V e g e t a b l e S e l e c t i o n

Sea Salt Roasted Confit New Potatoes (VG)
Roasted Roots & Thyme (VG)
Wilted Greens (VG)

D e s s e r t

S e r v e d T o T a b l e

Lemon Meringue Pie
Yuzu Curd & Textures Of Raspberries

Toasted Oat Lemon Cheesecake (VG)
Basil Macerated Raspberries

A v a i l a b l e T o P u r c h a s e

Selection Of British & Continental Cheeses
Chosen By Our Executive Chef Accompanied With Chutneys, Water Biscuits, Dried Fruits

Menu Subject To change

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens, if you would like to know any more information on allergens in our food and drink, please ask an allergen champion or member of the team