



British Style 3 course meal

Price:£45.00

Starters

Beetroot gravlax, horse radish cream, shaved fennel and dill

Heritage tomato salad, mozzarella, basil, rocket, and roast pine nut pesto

Crispy duck salad, watermelon, fragrant herbs and Asian dressing

Smoked chicken breast slices with crisp asparagus, watercress, and a lemon thyme vinaigrette

Whipped Goat Cheese and Beetroot Salad roasted beetroot, rocket leaves, and candied walnuts

Mushroom and truffle arancini balls filled with a rich mushroom and truffle risotto, served with garlic aioli

Mains

Roast pork belly, thyme and garlic roast potatoes, caramelised brussel sprouts with pancetta, glazed carrots and cider jus

Lamb rump with rosemary-infused jus, fondant potatoes, and seasonal vegetables

Chicken breast supreme, mushroom puree, dauphinoise potatoes, roast heritage carrots and jus

Roast Ribeye, duck fat roast potatoes with shaved parmesan and truffle, heritage carrots, Yorkshire pudding and red wine jus

Sea bass fillet, saffron infused aioli, crushed new potatoes with garlic and chives, green beans, lemon and capers sauce

Cauliflower steak, mushroom duxelles, dauphinoise potatoes and seasonal greens

Creamy wild mushroom and truffle risotto finished with vegan parmesan

Desserts

Classic tiramisu

Lemon Posset with Shortbread Crumble, and seasonal berries

Classic sticky toffee pudding served warm with a decadent butterscotch sauce and vanilla ice cream

Raspberry and rosewater Eton mess with a modern twist, featuring raspberries, rosewater, and crushed meringue.