

Dinner Menu

£34.50

Roasted Cornish scallops with corn and smoked haddock chowder with procuitto

Tempura of tiger prawns with a rocket and mango salad

Warm red onion tart with goats cheese and rosemary oil

Moroccan chicken with spicy cous cous and mint dressing

Saute of wild mushrooms and truffle with parmesan biscuit and truffle oil

Pressed duck terrine with parma ham, crab apple and rosemary jelly

Hot smoke sea trout with rocket and almond salad, sweet pepper dressing

ooOOoo

Panfried calf's liver, horseradish mash and onion gravy

Best end of lamb, mushrooms, red wine and parsley

Pot roasted Guinea fowl, roulade of the leg, orange and pink peppercorns

ooOOoo

Roasted Guinea fowl with prunes, brandy and pancetta

Seared Tuna with cucumber, blackbeans and Thai spices

Rump of veal with oxtail dumplings, ceps, shallot and port sauce

Roasted monktail, mediterranean vegetables, tapenade and olive mash

Tagliatelle of wild mushrooms and spinach

Blue cheese and walnut souffle with green tomato chutney

Roasted fillet of beef with mushrooms, onions, bacon and celeriac puree

Pan fried calves liver with creamed potatoes, broad beans, lemon and rosemary sauce

ooOOoo

Golden delicious apple souffle with an apple crumble ice-cream

Peach and brandy snap mousse, white chocolate and rosemary ice-cream

dark chocolate and hazelnut parfait, passion fruit coulis and coconut sorbet

Orange and bourbon creme brulee with a caramel crust, compote of strawberry and ginger and crispy tuile

Kahula flan with baileys sauce and a quenelle of creme fraiche

ooOOoo

We offer a selection of farmhouse cheeses as an alternative to dessert, or as an additional course

ooOOoo

Coffee and Petit Fours

ooOOoo

We would be grateful if guests would refrain from smoking

Lunch Menu

Two courses £15.50

Three Courses £20.00

*Green herb soup with sour cream and chives
Warm salad of ham hock with croutons, parsley and grain mustard dressing
Spicy barbeque chicken and mango salad with sesame dressing*

ooOOoo

*Roasted chicken breast with grain mustard, bacon and cream
Pan fried Scotch salmon with saffron, thyme and tomato
Black truffle and wild mushroom omelette with parmesan*

ooOOoo

*Cold raisin and pecan bread and butter pudding with a toffee sauce
Iced cassata parfait with a cherry sauce
Dark chocolate flan with chery sauce and orange and Bourbon ice cream*

ooOOoo

Terrace Menu

ooOOoo

Today's Soup

Oak smoked salmon with lemon and capers £8.00

Homemade terrine with chutney and granary toast £8.00

Tagliatelle with a caponata of celery and shaved parmesan £7.50

BBQ chicken club sandwich £8.00

Chicken and vegetable stir fry with Thai spices and crispy won-ton skins £9.00

Free range egg omelette with creamed mushrooms and garden herbs £7.00

Peppered minute steak sandwich with French fries £8.00

A crostini of goats cheese with capers, olives, pinenuts and sun dried tomato pesto £8.50

ooOOoo

Selection of farmhouse cheeses, apples and biscuits

Selection of puddings and ices £4.50

*Pot of our house tea or our own blend of Chagga Santos coffee, espresso or cappuccino
£1.95*

ooOOoo

Sunday Lunch Menu

Sample Menu £19.50

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*Celery, apple and tomato soup
Steamed mussels with Thai spices and cocanut milk
A salad with avocado, blue chees and a honey dressing
Panfried livers with pinenuts, raspberry dressing*

ooOOoo

*Roast forerib of beef with onion gravy, Yorkshire pudding and horseradish
Leg of lamb, rosemary mash with a red wine and tomato sauce
Loin of Wiltshire pork stuffed with apricot and leeks
Escalope of Scotch salmon with tomato fondue and topenade dressing*

ooOOoo

*Pecan and chocolate pie with vanilla bean ice cream
Summer berry soup with jersey double cream
Pavlova with spiced strawberry and orange salad
White and dark chocolate terrine with raspberry coulis
Polenta and almond cake with hot cherries*

We offer a selection of cheeses from the cheeseboard as an alternative to dessert or as an additional ✓

ooOOoo

Coffee

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