



Casual Dining Menu

Nibbles

Bread & Butter £2

Olives £3

Starters

Soup of the day £8

Cured salmon, beetroot, crème fraiche £9

Charcuterie – cured meats and pickles £8

Ham hock terrine, piccalilli, mixed leaf £9

Mozzarella and heritage tomato salad £7

Mains

Braised lamb shoulder, pomme puree,
seasonal baby vegetables, lamb jus £18

Courgette flower stuffed with wild mushrooms, spring vegetables cooked with
olive oil, chopped truffle £14

Roasted fish of the day, leek fondue, roasted leek, saffron potatoes, champagne
sauce £19

8oz fillet steak, tomatoes, mushrooms, chips, peppercorn sauce £28

Sundays only: roast beef with all the trimmings £25

Sides

Chips £4

Crushed potatoes £4

Seasonal vegetables £4

Fresh garden salad £4

Desserts

Tonka bean panna cotta, mixed berry sorbet £8

Lemon tart with raspberry sorbet £7

Chocolate delice, hazelnut monte, mango sorbet £9

Selection of sorbets £6

Local cheese selection, crackers, candied walnuts, quince and chutney £9

Coffee, tea and petit fours £4.00

Please note that we prepare and cook all ingredients in our kitchen. We do our utmost to keep them separate but this can not be guaranteed. If you have any known allergies, please advise your server when ordering your meal so that we can guide your choice.