



Sample Set Menu

Today's homemade soup

Pork & serrano ham terrine, apricot & rosemary chutney,
poppy seed slaw, toasted sourdough

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Sautéed wild mushrooms on toast, rocket & shaved parmesan

Roasted chicken, potato gratin, braised peas, shallots, baby gems,
oyster mushrooms & pancetta

Roasted rump of lamb, sautéed potatoes, French beans, garlic & mint butter

Grilled fillet of Sea bream, herb potato cake, tenderstem broccoli,
parsley & caper cream sauce

Keralan roasted vegetable & coconut curry, brown basmati rice

Banoffee sundae, chocolate, banana & butterscotch ice cream, toffee,
granola nut crunch, hot chocolate fudge sauce

Fresh fruit salad with mango sorbet

Warm cherry chocolate brownie, hot chocolate sauce, cherry coulis, vanilla ice cream

Sticky toffee pudding, treacle toffee sauce & double cream

British farm house cheeses with biscuits, fruit & bread **£5.95 per person**

Why not complement your cheese with a bottle of port for your party?
Grahams 10 year old tawny **£30**

Freshly ground fair trade coffee or traditional tea

Three courses £29.95 per person

Parties of 10 or more are subject to an optional 10% service charge

Allergy information is available, please ask a member of our team