

# Formal Dining

## Starters

- Potato & leek soup (vg) (gf) 5.00
- Roasted red pepper and tomato soup (gf) (vg) 5.00
- Roasted tomato soup (gf) (vg) 5.00
- Basil & mozzarella tart 6.00
- Beet root carpaccio, grilled asparagus, tarragon baby potatoes (vg) (gf) 5.00
- Crab & avocado tian, crab mayo, sour dough toast (gf\*) 7.00
- Goat's cheese panna cotta, beetroot compote, finger crouton (v) (gf\*) 5.50
- Ham hock & pea terrine, pickled vegetables, apple & mustard chutney 6.50
- Orange & dill salmon, soured cream, fennel & pea shoots (gf) 8.50
- Pulled beef croquette, onion puree, roasted red onions 5.50
- Spinach, feta & red onion tartlet, frisee, tomato chutney 6.00
- Tomato, basil & mozzarella tart, red onion chutney (v) 7.50
- Smoked halloumi, confit red peppers, basil pesto dressed salad (v) 6.50
- Roasted red pepper & gruyere tart, tomato chutney 7.50
- Roasted butternut squash, quinoa & toasted seeds, maple & ginger dressing, balsamic glaze (vg) 5.50
- Salted pastrami with rocket & parmesan salad, cornichons and truffle oil (gf) 7.00

## Mains

- Baked salmon fillet, gratin potato, fine beans, mustard & dill sauce (gf\*) 17.50
- Roasted tomato and Mediterranean ratatouille (vg) 10.00
- Honey & ginger pork loin with toasted sesame seeds, wilted spinach, roasted fondant, young carrots, spiced jus (gf) 14.50
- Lamb rump, minted potato cake, baby carrots, tender stem, red currant jus (gf) 19.00
- Mushroom, Brie, & hazelnut Wellington, fondant potato, carrot puree, fine beans, gravy (v) (n) 13.50
- Beef Wellington, gratin potato, carrots, green beans, beef jus 19.00
- Roasted cod loin, dauphinoise potato, samphire with a crispy bacon, shallot and parsley sauce (gf\*) 16.00
- Chicken Supreme, chateau potatoes, carrots, tender stem broccoli, gravy (gf) 12.50
- Roasted sea bream, sautéed samphire, crushed beetroot potato, smoked chilli butter sauce (gf) 15.00
- Crab & herb crusted cod loin, creamed potatoes, crushed peas, butter sauce 15.00
- Crispy duck leg, gratin potato, baby vegetables, blackberry jus (gf) 15.50
- Duo of lamb, rump & croquette, rosemary infused fondant potato, baby carrots, spinach & gravy 19.50
- Cauliflower steak, tempura battered florets, sweet potato Pont-Neuf, carrots, tender stem (vg) 11.00

## Desserts

- Apple & cinnamon tatin, clotted cream ice cream, toffee sauce (v) 8.50  
Chocolate & profiterole sponge, dark choc sauce, biscuit crumb (n) (v) 7.00  
    Chocolate & raspberry torte, berry compote, (vg) 6.50  
Clementine posset, dehydrated orange slice, butter short bread (gf\*) 6.00  
    Lemon posset, dehydrated lemon slice, butter short bread (gf\*) 6.00  
Dark chocolate ganache tart, vanilla clotted cream, chocolate sauce and shard (v)  
    7.50  
Lemon cheesecake, berry coulis, crème fraiche, dehydrated lemon slice (gf) 7.50  
Raspberry & vanilla dome cheesecake, raspberry coulis, biscuit crumb, Chantilly (v)  
    8.00  
    Strawberry & cream bar, berry coulis, biscuit crumb 7.50  
    Strawberry & lime mousse, shortbread biscuits (v) (gf\*) 7.00  
    Strawberry tart, mint Chantilly, berry coulis (v) 7.50  
Vanilla panna cotta, strawberry compote, fresh strawberry, strawberry caviar (vg) 7.00  
    Vanilla poached pears, chocolate mousse, berry coulis (vg) (gf) 6.50

