



# FINE DINING

16<sup>th</sup> May 2019

## Gourmet Menu - £19.95

### Rosemary Smoked Mackerel

Fennel, lemon jam & crème fraiche

### Goats Cheese Tart

Beetroot & walnut salad

### Pressed Ham Terrine

Piccalilli

### Thai Beef Salad

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### Roast Stuffed Pork Loin

Cured slow braised pork shoulder, apple & savoy cabbage, sage jus

### Cod Fillet

Vanilla cassoulet, toasted sweetcorn & fennel

### Churchill Farm Ballotine of Chicken

Stuffed with a local wild mushroom mousseline, tarragon rōsti, braised leeks & thyme jus

### Roast Squash, Basil Infused Halloumi, Courgette, Roast Pepper & Baby Spinach Lasagne

Wild Garlic & Roast Hazlenut Pesto

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### Treacle & Thyme Tart


Thyme & gin infused ice cream

### Lemon Meringue Pie

### Sticky Toffee Pudding

Toffee & date ice cream

 denotes suitable for vegetarians

 denotes may contain nuts  
"deconstructed"

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

\*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.