

## Starters

Pea & Mint Soup & Smoked Paprika Crème Fraiche (V/GF)

Potted Salmon & Prawn, Lemon & Chive Crème Fraiche, Sourdough Croute, Endive Salad (GF)

Confit Chicken & Sage Terrine, Spring Vegetable Salad, Apple Purée (DF/GF)

Seared Asparagus, Watercress and Rhubarb Salad, Toasted Hazelnuts, Crispy Salad (V/DF/GF)

Prawn & Crayfish Cocktail, Marie Rose Sauce, Cucumber Noodles, Cherry Tomatoes, Peas shoots

## Mains

Roast Sirloin of Scotch Beef, Yorkshire Pudding, Red Wine Sauce (DF)

Spring Leg of Lamb, Braised Red Cabbage, Carrot Purée (DF)

Roasted Rack of Pork, Sage & Apple Stuffing (DF)

Pan Fried Fillet of Sea Bass, Black Olive & Chorizo Orzo, Wilted Spinach (GF)

Provencal Vegetable & Garden Herb Risotto, Sunblushed Tomatoes, Puff Pastry Tart, Rocket,

Yellow Pepper Coulis

## Desserts

Peanut Butter & Chocolate Mousse, Milk Chocolate Whip, Raspberries

Tiramisu, Biscotti Biscuit, Blackberry Compote

Chocolate Bread & Butter Pudding, Crème Anglaise

Vanilla Pannacotta, Strawberry & Vanilla Coulis Honeycomb

Selection of Four Cheeses, English & French, Celery Ribbons, Poached Grapes, Orange Jelly (GF, V)

V- Vegetarian GF- Gluten Free VG - Vegan DF - Dairy Free

If you have any special dietary requirements or a food allergy, please inform the restaurant staff.

2 Course - £32.00 add Filter Coffee & Petit Fours for £4.95 4 Course - £42.00 including Filter Coffee & Petit Fours

A 10% service charge will be applicable on all tables over 6.

To ensure our staff receive a fair share of gratuities, kindly hand in any tips at reception.