GOLD SET MENU

£34.95 PER PERSON

STARTERS

SOUP OF THE DAY with artisan rustic bread & butter

LOBSTER & TIGER PRAWN POT in Devon crab crème fraîche with toasted ciabatta bread THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (v) DUCK LIVER & PORT PARFAIT with red onion chutney and toasted ciabatta bread

CRISPY KARAAGA CHICKEN with cucumber ribbons, mooli, grain salad and warm katsu sauce

MAINS

WAGYU BURGER with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli
PAN FRIED SEA BASS FILLETS with Parmentier potatoes, pancetta, olives, spinach and white wine velouté
ROASTED PORK BELLY with potato dauphinoise, tenderstem broccoli, panko apple and red wine jus
PAN-ROASTED CORN-FED CHICKEN SUPREME with crispy skin, spinach purée, heritage crushed potatoes and red wine jus
PRIMAVERA RISOTTO with asparagus, soya beans & peas topped with baby kale and basil dressing (v)
CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with English cider & honey mustard dressing

SUNDAY ONLY

ROAST RIB OF BEEF with goose-fat-roasted potatoes, seasonal vegetables, cauliflower cheese, coarse-grain mustard seasoning and roasted red onion & garlic FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, honey-roasted apple and onion gravy (v)

SIDES

SEASONAL GREENS (v) / ROCKET AND PARMESAN SALAD

DESSERTS

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v)

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v)

BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)

STRAWBERRIES & FROZEN NATURAL YOGHURT with honey ripple and rhubarb & rose flavour curd (v) 200 calories or less

ADDITIONAL COURSE (+£3PP)

BRITISH CHEESE BOARD Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and baby figs in spiced rum syrup (v)

HOT DRINKS

AMERICANO / BREAKFAST TEA

DRINKS PACKAGES

Pre-order only

PERONI

6 Bottles of Peroni for £20

SILVER

Choose 2 for £40 TOKOMARU BAY, SAUVIGNON BLANC 12% New Zealand

TORRES CAMPOS IBERICOS, RIOJA 13.5% Spain

LA VIE EN ROSE, CINSAULT 11.5% France

GOLD

Choose 2 for £50
CHABLIS BROCARD, CHARDONNAY
12.5% Burgundy, France

ROTHSCHILD MOUTON CADET, BORDEAUX 12.5% Bordeaux, France

CELEBRATION CAKE

Pre-order only for £19.95

food is prepared in a kitchen where nuts, cereals containing cluten and other allergens are present, and our menu description

BRONZE

Choose 2 for £30

SANDBOX, CHENIN BLANC

13% South Africa

CRUSH GRAPES NOT DREAMS,

CABERNET SAUVIGNON

14% South Africa

VQ, MERLOT ROSÉ 12% Spain