

Extra Special MENU

Choose one starter, one main course and one dessert for your occasion. Want to make it even more memorable? Upgrade each course to our Extra Tasty menu items carefully curated by our expert chefs – highly recommended!

TO *start*

Smoked mackerel
potato salad, chives, horseradish
crème fraiche
D, F (376 kcal)

Toasted goat's cheese **V**
pine nuts, honey mustard dressing
N, D, MU, G, (400 kcal)

Shaved chicken salad
grapes, chives, crème fraiche
D (179 kcal)

Seasonal vegetable soup **V**
thyme croutons
C, G (378 kcal)

Roast tomato & basil soup **V**
C (117 kcal)

Pressed chicken & leek terrine
baby gem lettuce, hen's egg,
sourdough crouton, Caesar dressing,
shaved parmesan
E, D, C, SU, G (294 kcal)

Poached salmon
cucumber, shallots, pickles
F (286 kcal)

Goat's cheese **V**
heritage beetroot, basil
D (245 kcal)

Butternut squash soup
roast sunflower seeds. curry oil
C (346 kcal)

Roast tomato & red pepper soup **V**
goats cheese crostini
D, C, G (185 kcal)

EXTRA TASTY
*Additional £5.50 supplement per
person per dish*

Charcuterie board
E, SU (379 kcal)

Cream of celeriac, potato & sage
soup **V**
D, C (281 kcal)

Severn & Wye smoked salmon
pickle cream, dill, toast
D, C (281 kcal)

Shaved duck salad
orange, soaked raisins, celeriac slaw
E, C, MU (192 kcal)

Whipped goat's cheese **V**
pickled shallots, tomato
D (1058 kcal)

TO *follow*

Chicken supreme
thyme buttered shallots, potato gratin
C, D (1103 kcal)

Roast fillet of pork
air-dried ham, roast leeks, apple
& sage compote
C (479 kcal)

Pan fried fillet of salmon leeks,
peas & pancetta
C, D, F (621 kcal)

Goat's cheese tortellini **V**
spinach, pea soup, basil oil
D, G (607 kcal)

Mushroom, artichoke & sage risotto
V
D, SU (1285 kcal)

Rump of English lamb
sweet potato, savoy cabbage
C, D (1007 kcal)

Fennel & honey pressed pork belly
cream potato
C, D (1127 kcal)

Roast fillet of sea bass
parsley potatoes, spinach, lemon
butter
D, F (915 kcal)

Spiced butternut squash **V**
sweet potato, ginger, coconut milk &
jasmine rice
C (590 kcal)

Beetroot & goat's cheese gnocchi **V**
roast beetroot, kale pesto
E, G, NU (383 kcal)

Pressed shin of beef
wild mushrooms, spinach, cream
potato
C, D (1022 kcal)

EXTRA TASTY
*Additional £5.00 supplement per
person per dish*

Roast sirloin of English beef
Yorkshire pudding
D, G, MU (750 kcal)

Curried fish chowder
mussels, jasmine rice
C, D, MO
(520 kcal)

Carvery theatre
See our separate 'Make It Your
Own' menu

Barbeque boards
See our separate 'Make It Your
Own' menu

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. We request all guest to note that all food is prepared in an area where allergens are present.

C = Celery; D = Dairy; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites

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TO *finish*

Sticky toffee pudding
toffee sauce, Jude's salted
caramel
ice cream
D, E, G
(354 kcal)

Milk chocolate cheesecake
vanilla sauce
D, G
(483 kcal)

White chocolate panna cotta
raspberries, basil
D
(405 kcal)

Lemon brûlée tart
berry compote
C, G, E, F, L, M, MO, MU, N, P, SU
(xx kcal)

Seasonal fruit tart
E, D, G
(251 kcal)

EXTRA TASTY
*Additional £3.00 supplement per
person per dish*

Clementine tart
Passion fruit mousse
D, E, G
(581 kcal)

Apple & pear crumble
custard
D, E, G, NU
(308 kcal)

Dark chocolate mousse
Butter biscuit
D, G
(250 kcal)

Chocolate orange bread & butter
pudding
D, E, G
(633 kcal)

Salted caramel cheesecake
Vanilla cream, toffee popcorn
D, G
(310 kcal)

Tea, coffee & mints
S
(49 kcal)

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