

Classic

MENU

Choose one starter, one main course and one dessert for your occasion.

TO *start*

Smoked mackerel,
potato salad, chives, horseradish,
crème fraiche
(C,E,F,M,Mu,Su) (556 kcal)

Toasted goat's cheese **V**
pine nuts, honey mustard
dressing
(G,M,Mu,N,Su) (341 kcal)

Seasonal vegetable soup **V**
+ thyme croutons
(C,G,E,M,N,Ss,S,Su) (413 kcal)

Shaved chicken salad
grapes, chives, crème fraiche
(G,E,M,N) (413 kcal)

Roast tomato & basil soup **V**
(C,G,E,M,N,Ss,S,Su) (413 kcal)

TO *follow*

Chicken supreme with
thyme buttered shallots, potato
gratin
(C,M,Mu,Su) (770 kcal)

Pan fried fillet of salmon, crushed
new potatoes, leeks, peas
(C,F,M) (659 kcal)

Mushroom, artichoke & sage
risotto **V**
(C,M,Su) (828 kcal)

Roast fillet of pork, sage mash,
air-dried ham, roast leeks, apple
sauce
(C,Mu,Su) (604 kcal)

Goat's cheese tortellini **V**
spinach, pea soup, basil oil
(C,M,Mu,Su) (828 kcal)

TO *finish*

Sticky toffee pudding
toffee sauce, Jude's salted
caramel ice cream
(G,E,M,N,P,S) (358 Kcal)

Milk chocolate cheesecake
vanilla sauce
(G,E,M,N,S) (358Kcal)

Lemon brûlée tart
berry compote
(G,E,M,N,P,S,Su) (358Kcal)

Tea, coffee & mints
(M,N,S) (67 Kcal)

White chocolate panna cotta
raspberries, basil
(M) (305 Kcal)

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