

Dinner Menu
2010 Sample Menu

To Start

Cream of mushroom soup

Smoked chicken, Russian salad

Fishcakes, Thai dipping sauce

Goat's cheese on cherry tomatoes

To Follow

Roasted chicken, stir fry vegetable, noodles, soya & ginger dressing

Crispy belly of pork, aromatic plum sauce

Poached skate wing, prawn & caper butter sauce

Vegetable tagine, apricot scented cous-cous

To End

Sticky toffee pudding, caramel sauce

Berry cheesecake, fruit coulis

Apple & mincemeat pancakes, anglaise sauce

Exotic fruit, brandy snap and sorbet

All dishes include their own unique vegetable and potato dishes however
extra seasonal vegetables and potatoes are available for a supplement of £2.75
the dinner menu is priced at £27.95 including coffee.

Seasonal Menu

We are excited to offer you our new seasonal menu in partnership with our daily dinner menu.

These seasonal offerings are priced as a supplement to the daily menu.

Please feel free to mix and match but most of all enjoy.

To Start -(supp £3-75)

Simply smoked Wye valley salmon and traditional garnish

Seared wood pigeon on a lasagne of wild mushrooms and aubergine

King prawn and lemon grass brochette, garlic aioli

To Follow (supp - £5-00)

Medallions of Cotswold beef, spinach, mushroom, madeira and cracked black pepper sauce

Oriental barbary duck, pak choy, soft pancake and hoi sin sauce

Brixham cod, seared scallops, basil beurre blanc

Savoury (supp - £2.00)

An English Farmhouse Cheese Platter

St Eadburgh Soft Mild Cheese with a Creamy Texture

Shropshire Blue Dark Orange Curds with Blue Moulds and Monkton

Dry Mature, Organic Milk

To End (supp- £3-75)

Poached pear, spiced treacle cake and crunchie ice cream

Frozen white chocolate and raspberry pyramid