

2010 Dinner Menu

Sample

To Start

Spinach & watercress soup

Double baked goats cheese, roast tomato salad

Fan of melon, exotic fruits & sorbets

Assiette of poached salmon, gravadlax & terrine

To Follow

Pork tasting plate, T-bone fillet & black pudding

Aged rump steak, grill garnish, brandy sauce

Roast pollock, tiger prawns, garlic parsley dressing

Wild mushroom risotto, pecorino cheese

To End

Vanilla panna cotta, marinated fruits

Sticky toffee pudding, Anglaise sauce

Lemon meringue pie

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 barbery 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