

DINNER MENU

THREE COURSES £32.50

STARTERS

Freshly made soup (v)

Rillette of ham knuckle, piccalilli and lightly curried hen's egg

Tasting of fish and shellfish

Panacotta of new season asparagus, baby vine tomatoes, parmesan and lemon dressing

Marinated breast of wood pigeon, beetroot and apple salad, carrot purée

Warm goat's cheese and basil croustade, olive crust and roast red pepper

MAIN COURSES

Roasted Shetland salmon with asparagus spears, new potatoes and crayfish and herb butter

Tenderloin of Cowshill Farm pork with black pudding hash, apple purée and summer butternut squash velouté

Loin fillet of Usk Valley beef, celeriac purée, braised red cabbage and red wine jus

Asian spiced Tidenham chase duck breast, pak choi, peppered pineapple, soy jus

Fillet of Devon sea fish, roasted Provençal vegetables, pea purée and pesto

Risotto of wild mushrooms, spring onions and parmesan (v)

DESSERT

Fine apple and frangipane tart with caramel ice cream (Please allow 15 minutes for cooking time)

Iced praline and banana parfait with coffee caramel syrup

Dark chocolate and pistachio cake with gingerbread ice cream

Rhubarb and custard brulée with prosecco and rhubarb granite

Blueberry panacotta with lemon and basil sorbet

Selected artisan cheeses with grapes, celery and savoury biscuits