

Starters

Beetroot and goat's cheesecake (v)
served with a beetroot and red vein sorrel salad

Wild mushroom and mozzarella arancini (v)
served with parsley mayonnaise, micro herbs and hazelnuts

Mediterranean vegetable gazpacho terrine (vg)
served with avocado, vegan feta and pea shoots

Trio of fish
dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi



Lobster tortelloni
served with sea vegetables and a shellfish broth

Crispy lamb shoulder
served with peas, broad beans, radicchio and salsa verde

Pressed ham hock
served with caramelised apple salad, sourdough croûte and pea shoots

Evesham asparagus
served with a crispy duck egg and bacon jam

Mains

Celeriac, potato and blue cheese pithivier (v)

served with creamed spinach and vegetable crisps

Butternut squash, kale and rose harissa parcel (v)

served with a BBQ king oyster mushroom and baby watercress

Cauliflower risotto (v)

with fresh ricotta, garlic and lemon pangrattato

Nasturtium parsnip, pickled beetroot and red onion tarte tatin (v)

with cumin pistachio and a buttermilk dressing

Pan fried loin of cod

served on Ratte potatoes, topped with pickled samphire and a tempura battered mussel and salsa verde

Seared salmon fillet

with baby fennel, tender stem broccoli, kedgeree bon-bon and a shellfish emulsion

Pan fried sea bass

with asparagus, shiitake mushroom & pak choi, and a coconut broth



Fillet of beef

with an ox cheek croquette, port fondant, kale & asparagus

Turkey ballantine

with creamed Savoy cabbage and walnuts, baby fondant and sage scented jus

Rack of Welsh lamb

with a chickpea and coriander crust, served with a lamb and beetroot bon-bon, bulgur wheat, heritage carrots and a red currant jus

Pan fried guinea fowl

with a white wine butter sauce and baby vegetables

British chicken supreme

with a garlic mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc

Beef Wellington

with a potato and truffle torte and red wine jus

Peppered Gressingham duck breast

with butternut squash, rainbow chard, confit duck leg bon-bon and blackberries

Desserts



Caramelised Sicilian lemon tart
with Jersey clotted cream and lemon verbena

Sticky toffee pudding
with Madagascan vanilla ice cream and honeycomb

Mojito glazed pineapple carpaccio
with coconut sorbet, lime and candied mint

Traditional apple and oat crumble
with crème Anglaise and vanilla ice cream

Chocolate cheesecake (gf)
with blood orange syrup, crème fraîche and caramelised orange

Bakewell tart
with raspberry, Disaronno and vanilla chantilly

Chocolate delicia
with espresso mousse, hazelnut, caramel tuille and a chilli and pineapple salsa

Vanilla panna cotta
with poached strawberries, shortbread and baby basil

British cheeses
served with orchard fruit terrine and biscuits

