

# 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, kedgerree 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

