



Jubilee Menu £35 per person

Selection of breads

Starter

English Apple Cider & Onion Soup
with a toasted croute VG

Free Range Chicken Liver Pâté
pink peppercorn butter, quince & pearl onion preserve with toasted sourdough

Prawn & Crab Salad
avocado mousse, cucumber ribbons, cherry tomatoes & red pepper dressing GF

Main

Pan Roasted Corn Fed Chicken
Savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

Grilled Pork Cutlet
Catalan style spinach, celeriac & apple remoulade with spiced apple puree & red wine jus GF

Pea & Mint Ravioli
cherry tomatoes, broad beans, sugar snaps with mint pesto with preserved lemon VG

Roast Fillet of Salmon
braised fennel, tomato & peppers with confit herbed potatoes GF

Baked Field Mushroom
mixed pepper & bean cassoulet, toasted pine nuts & golden raisin dressing with straw potato VG GF

Sides ~ Green salad VG GF, Tomato & shallot salad VG GF, Matchstick fries VG
Buttered broccoli & almonds V GF or Minted new potatoes V GF **Supplement £4.15**

Dessert

White Wine & Cinnamon Poached Pear
chocolate sauce, hazelnuts & salt caramel crisp VG GF

Dark & White Chocolate Brownie,
chocolate sauce & Dorset clotted cream V GF

Passion Fruit & Vanilla Crème Brûlée,
shortbread biscuit V

Coffee or Tea

*Please note that 12.5% service charge will be automatically applied to your total bill.
For allergy and intolerance information, please ask your server before ordering.*