



## **Jubilee Menu £35 per person**

### **Selection of breads**

#### **Starter**

##### **Broadleaf Leek & Potato Soup**

white truffle oil & pea shoots GF 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**

##### **Chicken Supreme**

Savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

##### **Slow Cooked Pork Belly**

crispy black pudding, celeriac & apple purée with buttered green beans & 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

##### **Vegetable & Bean Casserole**

crispy fried pumpkin tortelloni with kale pesto & pine nuts VG

**Sides** ~ Green salad VG GF, Tomato & shallot salad VG GF, Matchstick fries VG

Pan fried Brussels sprouts with shallots & streaky bacon **GF** or Minted new potatoes **V GF Supplement £5.00**

#### **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.*