



Jubilee Menu

Selection of Breads

Starter

Pea & Mint Soup

sliced radish, pea shoots and olive oil GF VG

Prawn Cocktail and Avocado Salad

avocado mousse, frisee lettuce and smoked paprika GF

Free Range Chicken Liver Pâté

pink peppercorn butter, quince & pearl onion preserve and toasted sourdough

Main

Chicken Supreme

apricot farce, savoy cabbage, red onions and red wine jus GF

Slow Cooked Pork Belly

sweet potato puree, tender stem broccoli florets, caramelised cider apples and red wine jus GF

Pea & Mint Ravioli

cherry tomatoes, broad beans, sugar snaps, mint pesto and preserved lemon VG

Tuna Niçoise Salad

French beans, confit potatoes, kalamata olives, cherry tomato and soft-boiled egg GF

Watermelon & Goats Cheese Salad

rocket & red chard, pomegranate, radish, balsamic dressing GF V

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

Peas, Sugar snaps and truffle dressing GF VG or Minted new potatoes V GF

Supplement £5.00

Dessert

Dark & White Chocolate Brownie

chocolate sauce and Dorset clotted cream V GF

Passion Fruit & Vanilla Crème Brulee

shortbread biscuit

Glazed Lemon Tart

fruit coulis and blackberry Chantilly cream V

Salted Caramel & Dark Chocolate Tart

raspberry & hazel crumb and raspberry coulis VG

*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.*