



Three courses £29.95 per person

Today's homemade soup

Seasonal terrine or parfait, balsamic onion confit,
toasted sourdough, cornichons

Swedish prawn & crayfish cocktail with lemon & dill crème fraiche

Goats cheese tart, caramelised onion, rocket, apple,
celery & walnut salad

Rotisserie chicken, sautéed new potatoes, chorizo, red peppers &
French beans, red wine jus

Grilled English lamb steak, sautéed potatoes, French beans,
garlic & rosemary butter

Pan fried fillet of sea bream, spring onion potato cake, samphire grass,
black olive, caper, tomato salsa, lemon dressing

Roasted plum tomato tart tatin, caramelised red onions, chargrilled courgettes,
rocket, feta & balsamic dressing

Banoffee sundae, banana & butterscotch ice cream, toffee, granola nut crunch, hot
chocolate fudge sauce

Frozen summer berries, raspberry sorbet, fresh mint, white chocolate sauce

Warm cherry chocolate brownie, hot chocolate sauce, cherry coulis
& vanilla ice cream

Sticky toffee pudding, treacle toffee sauce & ice cream

Good cheeses with biscuits, fruit & bread **£5.95 per person**

Why not complement your cheese with a bottle of port for your party?
Grahams 10 year old tawny **£30**

Freshly ground fair trade coffee or traditional tea

Parties of 10 or more are subject to an optional 10% service charge

Allergy information is available, please ask a member of our team