



Three courses £29.95 per person

Today's homemade soup

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

Bloody Mary prawn & avocado cocktail, Melba toast

Raw vegetable & pomegranate salad, avocado houmous, blood orange &
ginger vinaigrette

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

Pan roast rump of English Lamb, potato gratin, buttered kale, slow roasted
tomatoes, mint & redcurrant jus

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