



### **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

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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

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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

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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**

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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*