

Formal Dining

TWO COURSES FROM 19.⁹⁹ PP

This is just a selection of what we can offer, we can tailor to your needs, please contact us more information.

To start



- Roasted plum tomato & red pepper soup,
house bread
- Broccoli & Colston Bassett Stilton soup,
house bread
- Chicken liver pâté, homemade marmalade,
almond, toasted brioche
- Rosary ash goat's cheese tart, beetroot salad,
watercress
- Smoked chicken & chorizo terrine, chorizo
mayonnaise, fennel salad
- Smoked mackerel pâté, pickled cucumber, dill,
sourdough
- Lemon & herb marinated mozzarella,
heritage tomato salad, watercress

Mains

A CHOICE OF

- Corn-fed chicken breast, wild mushrooms
& leeks, parmesan crumb
 - Pressed lamb shoulder, port jus, goat's curd,
pea & shallot tartare
 - Confit pork belly, black pudding, sour apple, jus
 - Masala spiced squash, mango & black sesame,
coconut cream, bhaji
 - English garden vegetable risotto, pea pesto
- SERVED WITH A CHOICE OF TWO
OF THE FOLLOWING:
- Mashed potato, picked shallot, chervil
 - Fondant potato, chicken jus
 - Crushed new potato, leek, pancetta, mustard
 - Gratin potato, Colston Bassett Stilton crumb
 - Smashed butternut squash, watercress & lemon pesto
 - Braised red cabbage, port, marmalade
 - Miso glazed carrots, soy, honey
 - Tenderstem broccoli, toasted hazelnut

Desserts

- Raspberry & white chocolate
cheesecake, raspberry
- Chocolate delice, sour berries, vanilla cream
- Rhubarb & custard trifle, Chantilly, hazelnut
- Key lime pie, honey cream
- Strawberries & cream panna cotta,
clotted cream, strawberries

Cheese selection

CHOOSE 3 OF THE BELOW

- Rosary Ash goat's cheese
- Colston Bassett Stilton
- Black Bomber cheddar
- Brie de meaux
- Brockmoor smoked cheddar
served with biscuits, grapes, celery, homemade
chutney & butter