



Summer feasting menu

Served in the months of June, July and August

£45 per person to include ½ bottle of wine per person and use of our private dining space

Choice of 3 starters, 3 mains and 3 desserts, served to the whole table

Starters

- Baked aubergine, chermoula dressing (v)
- Buffalo Mozzarella, charred peppers and almonds (v)
- Roasted beetroot, nettle pesto (v)
- Barbecue chicken wings
- “The Fish” smoked salmon, lemon and capers
- Prawn cocktail, baby gem
- Smoked trout mousse, brown toast
- Farmhouse pâte, apple chutney
- Melon and air-dried ham

Main courses

- Steamed salmon. Hollandaise
- “The Fish” pie
- Fish and chips, mushy peas, tartar sauce
- Coq au vin
- Pork belly, steamed greens
- Braised lamb breast, broad beans and peas
- Beef ragout tagliatelle
- Summer green vegetable risotto, shaved parmesan (v)
- Goan vegetable curry, jasmine rice

Desserts

- Strawberries and cream
- Summer pudding
- Eton Mess
- Treacle tart
- Rhubarb crumble and custard
- Cherry bakewell
- Bitter chocolate mousse, orange
- Baked white chocolate cheese cake
- Cheddar cheese with warm Eccles cakes