

## Dinner Menu

Homemade bread & salted butter

### Starters

Tomato Gazpacho, aioli & croute

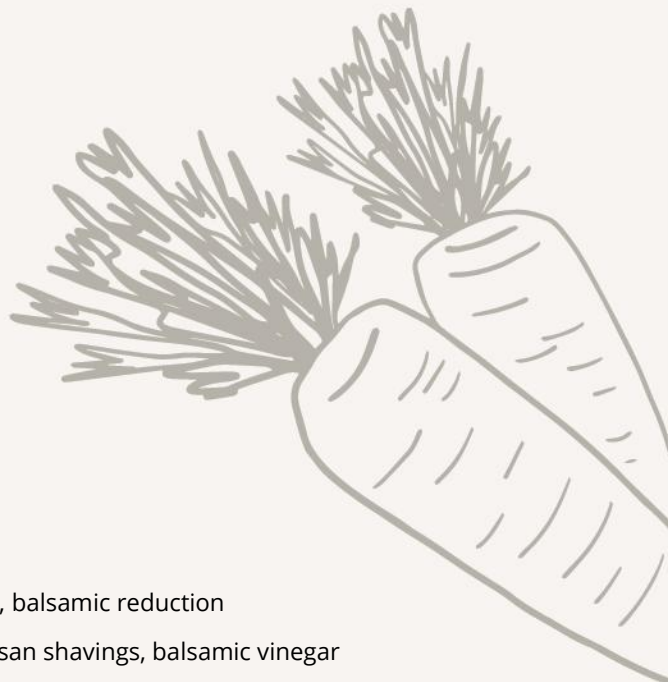
Crisp crab cakes, sweet chilli sauce rocket

Goat cheese & chive Raviolo, lemon cream sauce

Beetroot cured chalk stream trout, hazelnut dressed courgette, balsamic reduction

Local asparagus, poached hen's egg, hollandaise sauce, parmesan shavings, balsamic vinegar

Pigeon, puy lentil & carrot terrine, celeriac remoulade



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### Main Courses

Char grilled double bone pork loin, sage crushed new potatoes, roasted cherry tomatoes, red wine sauce

Market fish, sauteed cucumber, brown shrimp, samphire & confit lemon

Twice baked Summer truffle and Parmesan souffle, spring onion cream sauce

Herb crusted short saddle of lamb, ratatouille, onion cake, breaded garlic potatoes

Pan fried chicken supreme, potato terrine, artichoke, green beans, chives

Fried gnocchi, pea, broad bean, runner bean gem lettuce fricassee

### Sides £4.00

Triple cooked chips & truffle salt | Skinny fries | Kale & sesame | Green beans & bacon dressing

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### Cheese course £12

Selection of English cheeses, homemade bread, apple & tomato chutney, plum jelly, ruby port

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### Dessert

Lemon souffle, meringue, biscuit Crumb, lemon ice cream

Strawberry, elderflower & pink gin tiramisu

Milk chocolate delice, raspberry coulis, pimms jelly, raspberry sorbet

Peach & almond tart, charred peach, vanilla ice cream

Crème caramel, brandy soaked apricots, mint

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### Coffee or Tea & Pastry kitchen sweet treats £4

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### Three courses £50 | Two courses £42