



STARTERS

PRESSED HAM HOCK & LEEK TERRINE

Fig Relish, Ciabatta Croutes (GFO)

SEASONAL MELON

Fresh English Strawberries (GF)(VG)(V)

MUSHROOM & ROSEMARY SOUP

White Truffle Oil, Bloomer Bread (GFO)(V)(VG)

PRAWN & AVOCADO TIAN

Baby Leaf Salad, Lemon Dressing (GF)

MAINS

ROAST LEG OF AROMATIC ENGLISH LAMB

Apricot & Thyme Stuffing, Rosemary Roast Potatoes,
Seasonal Greens and Red Wine Jus (GFO)

PAN FRIED COD LOIN LINGUINI

Pak Choi, Mussel and Shellfish Bisque (GFO)

BELLY OF PORK

Crispy Crackling, Creamed Potatoes,
Roasted Root Vegetables and Gravy (GF)

GARDEN PEA, BROAD BEAN & MINT RISOTTO

Rocket Salad, Soft Herb Dressing (V)(VG)(GF)

8oz SIRLOIN STEAK

Triple Cooked Chips, Roasted Field Mushroom &
Cherry Vine Tomatoes Garlic & Parsley Butter (GF)

(£6 SUPPLEMENT)

DESSERTS

WARM CHOCOLATE BROWNIE

Dark Chocolate Sauce, Dorset Clotted Cream (GF)

SUMMER BERRY CHEESECAKE

Berry Compote

BAKEWELL TART

Fresh Berries, Pistachio Ice cream

ENGLISH CHEESE BOARD

Quince Jelly, dried figs and hard baked biscuits (GFO)

(£3 SUPPLEMENT)

