



TRIBUTE MENU

TO START

Roasted Vine Tomato & Basil Soup (GFO)(V)(VG)
Bloomer bread

Honey Roasted Figs & Parma Ham (GF)
Red onion marmalade

Oak Smoked Salmon (GFO)
Shallots, lilliput capers, lemon dressing, granary bread

Char Grilled Halloumi (GF)(V)
Chimichurri, herby salad

TO FOLLOW

Pan Fried Breast of Chicken (GFO)
Fondant potato, ratatouille, chicken veloute

Rump of English Lamb
Truffle mash, greens, lamb sauce

Sautéed Fillet of Sea Bream (GF)
Baby fennel, leeks, edamame beans, creamed potatoes, butter sauce

Wild Mushroom & Beetroot Arancini (GF)(V)
Parmesan, rocket, white truffle oil

8oz Sirloin Steak (GF)
Triple cooked chips, cherry vine tomatoes, Café de Paris butter
(£6.50 supplement)

TO FINISH

Chocolate Caramel Fondant
Dorset vanilla ice cream

Caramelised Lemon Tart
Cherry confit, crushed meringue

Vanilla Panna Cotta
Macarons, berries

English Cheese Board (GFO)
Dried figs, quince jelly, fudges biscuits
(£4.00 supplement)