MENU

SHARING BOARDS OF SEVERN AND WYE SMOKED SALMON AND SMOKED MACKEREL

with parsley and lemon pâté, caper berries, cornichons, olives, pickled red onions and rye bread with salted butter

VEGETARIAN - SMOKED CHEDDAR, SPRING ONION AND RED ONION CROQUETTE

with roasted tomato chutney and dressed salad leaves

TOPSIDE OF BEEF

with garlic and thyme roasted carrots, beef fat Yorkshire pudding, red wine and shallot gravy

VEGETARIAN - ROASTED GARLIC, RED PEPPER AND SAGE POLENTA

with basil and pine nut pesto, charred courgettes, smoked aubergine purée and a heritage tomato and basil dressing

Served alongside

Herby new potatoes

Charred broccoli and roasted green beans with lemon and shallot oil and toasted almonds

SHARING BOARDS OF FINNISH BLUEBERRY AND LITTLEPODS VANILLA BAKED CHEESECAKE

with soused gooseberries, white chocolate crumb, blueberry gel and honey roasted hazelnut crumb