



Karen & Peter

15.06.2024

Starters

Potted Shrimp & Crayfish, Herb Toast

Salad of Baked Goat's Cheese, Wild Garlic Pesto

Pea & Leek Soup, Minted Oil & Pea Shoots

(Vegan, Allergen-free)

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Mains

Grilled Pork Cutlet

Hispi cabbage, fondant potato & hazelnut butter

Fillet of Beef

Onion puree, olive oil mash & root vegetable broth (Allergen-free)

Crisp Skin Salmon

Baby artichoke, new potatoes, feta & broad bean, parsley oil

Saffron Polenta, Grilled Baby Gem,

Baby Courgettes & Tomato Fondue

(Vegan, Allergen-free)

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Desserts

Trio of Desserts:

Chocolate Brownie & Vanilla Cream - Lemon & Strawberry Tart

Marinated Summer Berries, Lemon Sorbet & Limoncello

Sugared Pancakes

With caramelised bananas & strawberry sorbet (Allergen-free)

Mango & Cashew Cake

With fresh berries (Vegan)

*For detailed allergen information,
please speak to a member of staff*



