



*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*



