

DINNER MENU

STARTERS

CHICKEN LIVER PATE

With apple and cider chutney and toasted ciabatta

PEA AND MINT SOUP

With vegan cheddar croutons and sourdough bread

KING PRAWN, SEVERN & WYE SMOKED SALMON AND CRAY FISH COCKTAIL

With iceberg lettuce, Marie rose sauce and brown bread

CHEF'S SIGNATURE – BLACK PUDDING & GOAT'S CHEESE BON BON

With apple sauce

MAIN COURSES

CHEF'S SIGNATURE – SLOW-COOKED MAPLE-GLAZED PORK BELLY

With Gloucester old spot sausage, butterbean ragout, pear and apple puree and sea salt crackling

CHICKEN BREAST STUFFED WITH BRIE AND SUNBLUSH TOMATOES

With garlic and rosemary roasted potatoes, chorizo, vegetables and chive cream sauce

PAN-FRIED SALMON

With asparagus, seasonal vegetables, sautéed new potatoes and dill hollandaise

ROASTED MEDITERRANEAN VEGETABLE AND GOAT'S CHEESE WELLINGTON

With basil cream sauce (V)

DESSERTS

WHITE AND DARK CHOCOLATE ROULADE

With espresso cream

CARAMELISED BISCUIT CHEESECAKE

With Chantilly cream

LEMON POSSET

With berry compote and shortbread

BRITISH CHEESE SELECTION

With cheddar, brie and stilton, cheese biscuits, celery and grapes

Supplement £5

*If you suffer from a food allergy or food intolerance, please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code below or via a member of the team. **Please note that our kitchen and food service areas are not nut free or allergen free environments.** All weights are approximate prior to cooking.*

(V) – Vegetarian (Ve) – Vegan

Scan the QR code below for information on allergens:

