



**2 Courses - £22 / 3 Courses - £26**

**Sicilian Queen Olives 4**

Blood Orange, Candied Stem Ginger,  
Lemon Oil

**Seasame Tiger Prawn Toast 7 (SF)**

Oyster, Lime Leaf, Sweet Hoisin,  
Srirache

**Linguine & Smoked Salmon**

Garden Pea & Lemon, Pecorino, Creme Fraiche

**Baked Camembert (N)**

Prociuto & Pecan Tart, Candied Red Onion Jam, Seasonal Leaf Salad

**Sun Blushed Tomato Bruschetta (N)**

Roasted Vine Tomato, Garlic Confit, Basil & Pine Nut Pesto, Torn Buffalo Mozzarella

**Goats Cheese Panna Cotta (N)**

Roasted Beetroot, Candied Walnuts, Sweet Pickled Cucumber, Honey

**Soup Du Jour (V)**

**Escalope Of Cornish Seabass**

Smoked Bacon & Menai Mussel, Garlic Roasted Dauphinoise,  
Jersey Cream & Chardonnay, Wild Asparagus

**Rare Breed Braised Pot Roasted Beef Brisket**

Rich Smoked Panchetta Bacon, Caramelized Onion, Chestnut Mushroom Gravy,  
Merlot & Roasted Garlic, Thyme, Clotted Cream Baked Mashed Potato,  
Roasted Root Vegetables, Crispy Onions

**Regal Chicken Cordon Bleu**

Wrapped Chicken Supreme In A Crispy Potato Shell,  
Pan Roasted & Encased With Smoked Apple Wood Cheddar,  
Baked Flaked Cheshire Gammon, Parsley, Rich Bechamel Roux, Dijon & Buttermilk,  
Roasted Vegetable Assiette

**Suckling Pig (N)**

Dry Roasted Shropshire Pork Loin, Wrapped In Treacle Smoked Bacon,  
Stuffed With Bramley Apple, Prune & Sage,  
Clotted Cream Mash Potato, Seasonal Vegetable Assiette,  
Popcorn Crackling, Warm Apple Sauce

**Keralan Banana, Wild Ginger & Coconut Curry (V) (N)**

Dry Roasted Peanut, Spinach, Steamed Rice, Coconut,  
Crispy Onion, Masala Salt

**Sticky Toffee Pudding**

Creme Fraiche

**Belgium Truffle Chocolate Tart**

Praline Crumb, Tripple Choc Ice



**(N) May contain Nuts (SF) Shellfish (V) Vegetarian**