

## Starters

**Wild Mushroom Panna Cotta**  
Mushrooms à la Grecque and a Cheese Tuile (v)

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

**Tomato Soup**  
Basil Oil and Croutons (v)

**Dutch-Style Golden Fried Chicken Croquette**  
Onion Rings and a Spicy Tomato Sauce

**Salad of Caramelised Apple, Sweetcorn  
and Cherry Tomatoes**  
Oak Leaf and Frisée Leaves (vegan) (gf)

**Ham and Puy Lentil Soup** (gf)

## Main Courses

**Stone Bass Fillet**  
Caper Brown Butter, Sautéed Green Garden Vegetables and Parsley New Potatoes (gf)

**Pan-Fried Breast of Chicken**  
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

**Thick Cut Pork Loin**  
Apricot Stuffing, Thyme Potatoes, Roasted Carrots, Parsnips, Celeriac and Pork Sauce

**Grilled Prime 6oz Beef Sirloin\***  
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Sweetcorn Risotto**  
Lemongrass and Yuzu (vegan) (gf)

**Pumpkin and Courgette Noodles**  
Fresh Coconut, Chopped Brazil Nuts and a Soft Herb Emulsion (vegan) (gf)

**Spiced Lentil and Cauliflower Pie**  
Paneer and Spinach, Onion Bhaji and a Tomato and Cumin Sauce (v)

## Desserts

**Passion Fruit Pavlova**  
Berries and Whipped Cream (v) (gf)

**Dark Chocolate and Olive Oil Marquise**  
Orange Sorbet, Candied Orange  
and Spiced Syrup (vegan) (gf)

**Seasonal Fruit Salad**  
with Cream (v) (gf) (ls)

**Ice Creams**  
Vanilla, Apple Pie and Custard,  
Orange Sorbet (v)

**Cheese Plate**  
A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

**Hampshire Chalk Stream Trout\***  
Horseradish and Avocado Mousse (gf)

### Main Course

**Mint-Crusted Leg of Lamb**  
Truffle Pomme Purée, Buttered Mixed Beans and Lamb Jus

### Dessert

**Steamed Sticky Toffee Pudding**  
Vanilla Cream Sauce (v)

## Recommended Wine

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**Smoked Mackerel and Horseradish Pâté**  
Wholemeal Toast

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

**Tomato Soup**  
Basil Oil and Croutons (v)

**Confit Tomato, Crushed Olives  
and Goat's Cheese Mousse (v) (gf)**

**Radicchio, Orange  
and Fennel Salad (gf) (vegan)**

**Mushroom Soup**  
with Garlic (v) (gf)

## Main Courses

**Miso-Glazed Tuna\***  
Jasmine Rice, Carrot and Bean Sprout Stir-Fry, Spiced Confit Tomatoes and Pickled Ginger

**Pan-Fried Breast of Chicken**  
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

**Roast Beef Brisket**  
Creamed Potatoes, Baked Onion, Cabbage and a Pan Jus (gf)

**Grilled Prime 6oz Beef Sirloin\***  
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Vegetable Stew**  
Spinach Dumpling and Mushroom Broth (vegan) (gf)

**Thai Yellow Butternut Squash and Baby Corn Curry**  
Jasmine Rice and Roasted Cashew Nuts (v) (gf)

**Warm Asparagus Mousse**  
Mint Buttered Potato Gnocchi and White Wine Sauce (v)

## Desserts

**Chickpea Meringue, Roasted Pear  
and Dark Chocolate Soya Ganache**  
with Hazelnuts (vegan) (gf)

**Seasonal Fruit Salad**  
with Cream (v) (gf) (ls)

**Lemon and Poppy Seed Cake**  
Rose Confiture, Yoghurt Gel and Raspberries (v)

**Ice Creams**  
Vanilla, Raspberry Ripple,  
Champagne Sorbet (v)

**Cheese Plate**  
A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

**Lamb Kofta**  
Moroccan Couscous and Tzatziki (gf)

### Main Course

**Thyme Roast Turkey Breast**  
Duck Fat Roast Potatoes, Root Vegetables, Brussels Sprouts and Pan Jus (gf)

### Dessert

**Warm Apple Streusel**  
Sauce Anglaise (v) (gf) (ls)

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**Avocado Half with Gribiche Dressing**  
Spanish Tomato Bread (v)

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

**Tomato Soup**  
Basil Oil and Croutons (v)

**Oxtail Risotto**  
Parsley and Horseradish Gremolata (gf)

**Tabbouleh Salad**  
Cucumber, Cherry Tomatoes and Rocket (vegan)

**Pho Soup**

## Main Courses

**Lemon Sole Fillet**  
Potato Gnocchi, Roasted Vegetables and Shellfish Ragout

**Pan-Fried Breast of Chicken**  
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

**Sage-Crusted Veal Loin**  
Gratin Potatoes, Caramelised Onions, Roasted Root Vegetables and Thyme Jus

**Grilled Prime 6oz Beef Sirloin\***  
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Baby Globe Artichokes with Quinoa**  
Beetroot, Enoki Mushroom and Garlic Cress (vegan) (gf)

**Spiced Cauliflower Burger**  
Pickled Red Cabbage and Black Pepper Ranch Dressing (v)

**Twice-Baked Onion and Garlic Soufflé\***  
Cheese Sauce and Bruschetta (v)

## Desserts

**Roasted Fruits**  
Orange Miso Sauce, and Rum  
and Raisin Ice Cream (v) (gf)

**Seasonal Fruit Salad**  
with Cream (v) (gf) (ls)

**Carrot Cake and Orange Segments**  
Cinnamon Cream Cheese (vegan) (gf)

**Ice Creams**  
Vanilla, Rum and Raisin, Rhubarb Sorbet (v)

**Cheese Plate**  
A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

**Duck Pâté en Croûte**  
Orange Salad and Balsamic and Date Relish

### Main Course

**Carved Slow-Roast Pork Belly**  
Bubble and Squeak Cake, Kohlrabi, Vichy Carrots, Gravy and Apple Sauce

### Dessert

**Lemon Posset**  
Rhubarb Compote and Viennese Biscuit (v) (ls)

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### Goat's Cheese, Sun-Blushed Tomato, Basil and Spinach Roulade

Rocket Salad (v) (gf)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Chicken, Smoked Ham and Apricot Terrine

Tarragon Mayonnaise and Honey Mustard Dressing (gf)

### Spring Lettuce and Black Olives

French Vinaigrette (vegan) (gf)

### Purée of Broccoli Soup

Toasted Flaked Almonds (v)

## Main Courses

### Beer-Battered Haddock Fillet

Chunky Chips, Marrowfat Mushy Peas and Homemade Tartare Sauce

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Prime Roast Leg of Lamb

Boulangère Potatoes, Oven-Baked Ratatouille and Minted Jus (gf)

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Market Vegetables

Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)

### Fusilli Pasta Arrabbiata (v)

### Aubergine and Mozzarella Stack

Polenta Cake and Passata Sauce (v) (gf)

## Desserts

### Chocolate Marquise

Peanut Butter and Banana (vegan) (gf)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Honey Panna Cotta

Strawberries, Mint and Honeycomb (gf)

### Ice Creams

Vanilla, Cookies and Cream, Raspberry Sorbet (v)

### Cheese Plate

A Selection of Regional British and Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Calamari Fritti

Chilli Mayonnaise

### Main Course

#### Steak and Kidney Pie in Suet Pastry

Mashed Potatoes, Buttered Cabbage and Roasted Root Vegetables with Gravy

### Dessert

#### Bread and Butter Pudding

with Custard (v) (ls)

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### Gravadlax of Salmon\*

Scandinavian Dressing and Buttered Rye Bread

### Caesar Salad

Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Green Asparagus and Devilled Egg Mayonnaise

Garlic Toast (v)

### Fennel and Apple Salad (vegan) (gf)

### Chicken Noodle Soup (gf)

## Main Courses

### Slow-Cooked Pork Collar Steak

Spinach, Mushroom, Potato and Sage Strudel, Roasted Carrots and Mustard Sauce

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Prime Roast Beef Sirloin

Roast Potatoes, Root Vegetables, Broccoli and Red Wine Jus (gf)

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Vegetable and Bean Chilli Taco Shells

Steamed Rice, Guacamole and Salsa (vegan) (gf)

### Roasted Cauliflower

Baby Gem, Broccoli, Carrot and Potato Crisp (vegan) (gf)

### Blue Cheese Arancini

Fennel and Cucumber Salad and a Hazelnut Purée (v)

## Desserts

### Delice au Citron

Poached Blackberries and Quince Gel (v)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Coconut and Lemongrass Panna Cotta

Ginger Crumb and Strawberries (vegan) (gf) (ls)

### Ice Creams

Vanilla, Strawberries and Cream,  
Blackcurrant Sorbet (v)

### Cheese Plate

A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Iberico Ham Croquettes

Rocket Salad and Smoked Red Pepper Tapenade

### Main Course

#### Rainbow Trout with Prawns

Baby Spinach, New Potatoes and a Dill Cream Sauce

### Dessert

#### Baked Treacle Tart

Sauce Anglaise (v) (gf)

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**Savoury Sun-Dried Tomato Cheesecake**  
Mixed Leaves and Pesto Dressing (v)

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

**Tomato Soup**  
Basil Oil and Croutons (v)

**Sausage and Duck Liver in Puff Pastry**  
Red Peperonata and Pine Nut Dressing

**Roasted Butternut Squash,  
Apple and Pecan Salad** (vegan) (gf)

**Cauliflower Soup**  
Pesto Croutons (v)

## Main Courses

**Macadamia-Crusted Mahi Mahi**  
Jasmine Rice, Stir-Fried Vegetables and Charred Pineapple

**Pan-Fried Breast of Chicken**  
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

**Roast Guinea Fowl Breast**  
Lemon and Parsley Stuffing, Château Potatoes and Pan Gravy

**Grilled Prime 6oz Beef Sirloin\***  
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Poached Kohlrabi, Baby Gem, Samphire**  
Vegetable Jus (vegan) (gf)

**Baked Avocado and Herb Cream Cheese in a Shortcrust Pastry Lattice**  
Chilli Tomato Fondue and Spätzle (v)

**Wild Mushroom, Madeira and Truffle Tartlet**  
Fried Rice and Straw Vegetables (v)

## Desserts

**Warm Chocolate Praline Fondant**  
Salted Caramel Ice Cream (v) (gf)

**Seasonal Fruit Salad**  
with Cream (v) (gf) (ls)

**Summer Pudding**  
Raspberry Gel and Yoghurt (vegan) (ls)

**Ice Creams**  
Vanilla, Salted Caramel, Chocolate Sorbet (v)

**Cheese Plate**  
A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

**Indonesian Chicken Salad**  
Citrus Lime Mayonnaise

### Main Course

**Smoked Pork Loin Steak**  
Buttered Mashed Potatoes, Sautéed Cabbage and Leeks  
and a Mushroom and Mustard Cream Sauce

### Dessert

**Baked New York Cheesecake**  
Raspberry Coulis (v) (gf) (ls)

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### Middle Eastern Meze Platter

Falafel, Baba Ghanoush, Houmous, Dolmades and Fattoush Salad (v)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Singapore-Style Chicken Satay

Stir-fried Vegetables

### Tofu and Tomato Salad (vegan) (gf)

### Vegetable Soup au Pistou (v)

## Main Courses

### Salmon Fillet

Red Pepper and Anchovy Butter Sauce, Roast Potatoes, Peas, Broad Beans and Cucumber Hearts (gf)

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Pressed Confit Duck Leg

Creamed Parsley Potatoes, Baby Onions, Savoy Cabbage and a Spiced Jus (gf)

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Cauliflower and Potato Curry

White Rice, Pooris and Condiments (vegan)

### Wild Mushroom Risotto with Winter Truffle

Crisp Onions (vegan) (gf)

### Tomato and Mozzarella Gnocchi

Pesto Cream and a Toasted Pine Nut Crumb (v)

## Desserts

### Warm Monmouth Meringue Pudding

Plum Jam (v)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Cherry Cheesecake

Amarena Cherries (vegan) (gf)

### Ice Creams

Vanilla, Cookie Dough, Ginger Sorbet (v)

### Cheese Plate

A Selection of Regional British and Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Serrano Ham and Poached Pear

Gorgonzola Cheese and Grapes

### Main Course

#### Lamb Rump

Fondant Potatoes and Braised Lentil, Mushroom and Red Wine Cassoulet (gf)

### Dessert

#### Limoncello Panna Cotta

Peach Coulis (v) (gf) (ls)

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### Mushroom Pâté

Pickled Walnuts, Port Dressing and Grissini Breadsticks (v)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Crispy Fried Pork Cheeks

Patatas Bravas and Romesco Sauce

### Asian Platter

Onion Bhaji, Cauliflower Pakora, Vegetable Samosa and Satay Sauce (vegan)

### Goulash Soup (gf)

## Main Courses

### Roast Bream Fillet

Buttered Potatoes, Spinach, Leeks and a Brown Shrimp Sauce Vierge (gf)

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Roast Pheasant Breast

Bordelaise Potatoes, Crisp Pancetta, Caramelised Apple, Chantenay Carrots and Calvados Cream

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Potato Gnocchi and Charred Broccoli

Roasted Onion and Hazelnut Jus (vegan)

### Cauliflower Soubise and Spinach Gougère

Tadka Dal Sauce (v)

### Chickpea Cake with Poached Egg\*

Moutabel and Hollandaise Sauce\* (v) (gf)

## Desserts

### Tonka Bean Mousse

Strawberry Sorbet, Almond Praline and Strawberry Gel (v) (gf)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Glazed Almond Rice Pudding

Amarena Cherries and Almond Praline (vegan) (gf)

### Ice Creams

Vanilla, Cookie Dough, Strawberry Sorbet (v)

### Cheese Plate

A Selection of Regional British and Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Terrine of Chicken and Chorizo

Chargrilled Young Leeks and Dijon Mustard Mayonnaise (gf)

### Main Course

#### Slow-Cooked Beef Rump

Fondant Potatoes, Cabbage, Mushrooms, Braised Lentils and Red Wine

### Dessert

#### Baked Bramley Apple Crumble

Sauce Anglaise (v) (ls)

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### Smoked Trout Fillet

Horseradish Cottage Cheese,  
Cucumber and Chervil Salad (gf)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Dressed Asparagus

Egg Mayonnaise, Cucumber and Tomato Salsa  
and a Black Truffle Dressing (v) (gf)

### Tempura of Vegetables

Tamari Dip (vegan)

### Cream of Chicken, White Wine and Mushroom Soup

## Main Courses

### Honey and Mustard Roast Ham

Breaded Pork and Fennel Press, Mashed Potatoes, Spinach, Leeks and Parsley Sauce

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Featherblade of Beef

Smoked Beef Cheek Hash, Creamed Cabbage and Roasted Onion (gf)

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Spiced Coconut and Aubergine Bake

Tomato and Caper Dressing (vegan)

### Mozzarella and Basil Gnocchi

Roasted Aubergine, Courgette and Sun-Blushed Tomato Sauce (v)

### Butterbean and Vegetable Cassoulet

Pumpkin Mash and Dill Pickle Relish (v)

## Desserts

### Marmalade Frangipane Tart

Vanilla Sauce (v) (gf)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Lemon, Poppy Seed and Cashew Nut Cheesecake

Blackberry Compote (vegan) (ls)

### Ice Creams

Vanilla, Chocolate, Champagne Sorbet (v)

### Cheese Plate

A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Deep-fried Brie in a Mushroom Breadcrumb Crust

Cranberry Sauce and Petit Salad (v)

### Main Course

#### Golden Fried Plaice Fillet

Boiled Potatoes, Buttered Carrots, Broccoli and a Remoulade Sauce

### Dessert

#### Crème Fraîche Bavarois

Apple Compote, Brown Butter Powder and Cinnamon Sable (v)

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### Smoked Chicken Breast

Potato and Lentil Salad with a Honey and Grain Mustard Dressing (gf)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Celeriac, Butternut Squash and Carrot Terrine

Basil Crème Fraîche and Black Olive Tapenade Croustade (v)

### Salad of Carrot, Orange and Mixed Leaves (vegan) (gf)

### Pumpkin Soup

Toasted Pumpkin Seeds (vegan) (gf)

## Main Courses

### Atlantic Haddock Fillet

Glazed Welsh Rarebit, New Potatoes, Spinach, Leeks and a Tomato and Tarragon Chutney

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Corn-Fed Chicken Breast Milanese

Plum Tomato and Buffalo Mozzarella Crust, Italian Salad and Garlic Roasted Potatoes and Isle of Wight Smoked Tomato Balsamic Dressing

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Asian Stir-Fried Vegetables

Tofu, Brown Rice and Tamari (vegan) (gf)

### Goan Vegetable Curry

Rice and Chapati (vegan)

### Blue Cheese and Walnut Pappardelle Pasta

Grilled Vegetables and Garlic Bread (v)

## Desserts

### Coconut and Lemongrass Panna Cotta

Mango Salsa (v) (gf)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Sticky Toffee Cake

Date Purée and Apple Compote (vegan)

### Ice Creams

Vanilla, Banana and Pecan, Rhubarb Sorbet (v)

### Cheese Plate

A Selection of Regional British and Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Devilled Whitebait

Smoked Paprika Mayonnaise

### Main Course

#### Traditional Lancashire Hot Pot

Green Peas and Buttered Carrots

### Dessert

#### Baked Apple, Almond and Oatmeal Crumble

Vanilla Quark and Candy Floss (v) (ls)

## Recommended Wine

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NOV 2022

## Starters

### Grilled Halloumi and Truffle Honey Roasted Figs

Crisp Air-Dried Ham and Spinach (gf)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Vegetable Sushi

Soy Sauce (v)

### Salad of Palm Hearts

Spring Onions, Cucumber, Tomatoes and  
Garden Greens with Dill Dressing (vegan) (gf)

### French Onion Soup

Cheese Crouton

## Main Courses

### Sea Bass Fillet

Crushed Sweet Potatoes, Charred Leek and a Red Pepper Sauce (gf)

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Roast Leg of Lamb filled with Apricot and Moroccan Spices

Noisette Potatoes, Roasted Root Vegetables and Pan Jus

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Baked Pumpkin, Pine Nut and Butternut Squash Risotto

Pickled Ginger Crisps (vegan)

### Vegetarian Shepherd's Pie

Creamed Potatoes and Buttered Savoy Cabbage (v)

### Ricotta and Spinach Ricciole

Sun-Dried Tomatoes, Rocket, Béchamel Sauce and Garlic Croutons (v)

## Desserts

### Apple and Cinnamon Bread and Butter Pudding

Soft Meringue and Vanilla Sauce (v)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Carrot Cake and Orange Segments

Cinnamon Cream Cheese (vegan) (gf)

### Ice Creams

Vanilla, Dulce de Leche, Raspberry Sorbet (v)

### Cheese Plate

A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Ardennes Pâté

Blueberry Relish Chutney and Melba Toast

### Main Course

#### Whole Roasted Quail

Sautéed Potatoes, Broad Beans, Red Pepper and Green Beans

### Dessert

#### Crème Caramel (v)

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## Starters

### Smoked Duck Breast\*

Hazelnut and Herb Crouton, Orange Dressed Chicory,  
Cream Cheese and Date Purée

### Caesar Salad

Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Plum Tomato and Mozzarella Salad

Fresh Basil, Red Onion and Black Olives (v)

### Sweet Potato, Roasted Peppers and Endive Salad

Lemon Dressing (vegan) (gf)

### Tortilla Soup

with Lime (v)

## Main Courses

### Sea Bream Fillet with Crispy Prosciutto

Roasted Tomato, Red Pepper and Chickpea Stew

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Pork Rack

Roasted Root Vegetables, Normandy Potatoes and Creamed Calvados Sauce

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Mushroom, Chestnut and Cranberry Tart

Mediterranean Vegetables (vegan)

### Leek and Celery Pan Haggerty with a Poached Egg\*

Sautéed Wild Mushrooms and Béarnaise Sauce (v)

### Cannellini Bean and Shallot Stroganoff

Buttered Rice and Roasted Beetroot (v)

## Desserts

### White Wine Syllabub

Sable Biscuits (ls)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Chocolate Brownie with Raspberries

Raspberry Sorbet and Violet Crystals (vegan) (gf)

### Ice Creams

Vanilla, Elderflower, Ginger Sorbet (v)

### Cheese Plate

A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Grilled Sardines

Buttered Toast and Tomato Sauce

### Main Course

#### Beer-Marinaded Grilled Half Chicken

Cajun Potatoes, Roasted Corn Cobs and a Jalapeño and Tomato Salsa

### Dessert

#### Roasted Peach

Crunchy Meringue, Lemon and Camomile Foam (v) (gf)

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## Starters

### Cauliflower Tabbouleh Salad

Pomegranate, Halloumi and Marinated Vegetables (v) (gf)

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

### Tomato Soup

Basil Oil and Croutons (v)

### Smoked Ham Hock and Minted Pea Terrine

Rhubarb Relish (gf)

### Spinach and Chickpea Fritters

Spiced Tomato Sauce (vegan) (gf)

### Creamed Sweetcorn and Spring Onion Soup (v) (gf)

## Main Courses

### Darne of Atlantic Hake

New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

### Pan-Fried Breast of Chicken

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

### Confit Duck Leg with Blackcurrant Jus

Fondant Potato, Roasted Butternut Squash and Wilted Greens

### Grilled Prime 6oz Beef Sirloin\*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

### Oak Marinated Silken Tofu and Tenderstem Broccoli Stir-Fry

Chinese Black Bean Sauce, Spiced Cashew Nuts and Crispy Rice Noodles (vegan)

### Crisp Fried Halloumi

Baked Garlic Potato Wedges (v) (gf)

### Indian Spiced Lentils and Squash

Quinoa and Raita (v) (gf)

## Desserts

### Irish Cream Baked Cheesecake

Banana and Pecan Ice Cream (v)

### Seasonal Fruit Salad

with Cream (v) (gf) (ls)

### Tofu, Banana and Pecan Pancakes

Maple Syrup (vegan) (ls)

### Ice Creams

Vanilla, Honey and Ginger, Mascarpone and Basil Sorbet (v)

### Cheese Plate

A Selection of Regional British and Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

#### Twice-Baked Crab Soufflé\*

Shellfish Cream Sauce

### Main Course

#### Prime Beef Sirloin\*

Traditional Yorkshire Pudding, Roast Potatoes, Root Vegetables and Pan Gravy

### Dessert

#### Rhubarb and Ginger Crumble Tart

Sauce Anglaise (v) (gf) (ls)

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## Starters

**Mediterranean Seafood and Octopus Salad**  
Sauce Nero (gf)

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing

**Tomato Soup**  
Basil Oil and Croutons (v)

**Blue Cheese Panna Cotta**  
Waldorf Salad and Poppy Seed Flatbread (v)

**Tuscan Kale and Spinach Salad**  
Chipotle and Lime Dressing (vegan) (gf)

**Beef Consommé**  
Julienne of Herb Pancake

## Main Courses

**Garlic and Brandy Sautéed Tiger Prawns**  
Orzo Pasta and Sauce Américaine

**Pan-Fried Breast of Chicken**  
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

**Turkey Breast and Parma Ham Saltimbocca**  
Bubble and Squeak Cake and Sherry Jus

**Grilled Prime 6oz Beef Sirloin\***  
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Sweet Potato and Kale Balls**  
Tomato Sauce, Soy Mushrooms and Courgettes (vegan)

**Roasted Winter Vegetables with Edamame Beans**  
Apple and Balsamic (vegan) (gf)

**Asparagus and Pea Ravioli**  
Basil Sauce, Egg and Fines Herbes (v)

## Desserts

**Cherry Cheesecake**  
Amarena Cherries (vegan) (gf)

**Seasonal Fruit Salad**  
with Cream (v) (gf) (ls)

**Warm Spiced Fruit and Orange Strudel**  
Devonshire Clotted Cream (v) (ls)

**Ice Creams**  
Vanilla, Coconut, Champagne Sorbet (v)

**Cheese Plate**  
A Selection of Regional British and  
Continental Cheese with Biscuits

## Today's Chef's Recommendations

### Starter

**Thai Vegetable Spring Rolls**  
Rice Noodle Salad and Cashew Sauce (v)

### Main Course

**Venison and Root Vegetable Casserole**  
Dauphinoise Potatoes and Braised Red Cabbage (gf)

### Dessert

**Tuscan Coffee and Hazelnut Cake**  
Mascarpone and Red Plum Sauce (v) (ls) (gf)

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