

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

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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NOV 2022

Starters

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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Starters

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)

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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-Marinated 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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