

SAMPLE RESTAURANT MENU

STARTERS £11.50

King prawns

Garlic & chilli oil, coriander, warm ciabatta

Glazed pig's cheek

Curried apple emulsion, celeriac & apple remoulade

Chicken liver parfait

Red onion marmalade, toasted brioche, crispy chicken skin

Smoked trout

In house smoked trout, beetroot, Granny Smith, horseradish, dill emulsion, crispy capers

British Asparagus

Panko hen's egg, wild garlic emulsion, serrano ham, parmesan

Cauliflower dumplings (v)

Caramelised cauliflower, sweet chilli dressing, sushi ginger

Montgomery cheese soufflé

Chive oil, micro leaf

MAINS

Truffle chicken breast £25.95

Chive potato croquette, parmesan, Spring vegetable fricassee, chive beurre blanc

Black Angus fillet steak £33.95

Brandy & green peppercorn sauce, hand cut chips, seasonal vegetables, wild mushrooms,

Fillet of turbot £27.50

Crushed new potatoes, Tenderstem, Scottish mussels, serrano ham wafer, dill sauce

Yeast glazed celeriac fondant (v) £18.95

Torched Golden Cross, goat's cheese bon bon, burnt apple, toasted hazelnuts, potato rosti, soy

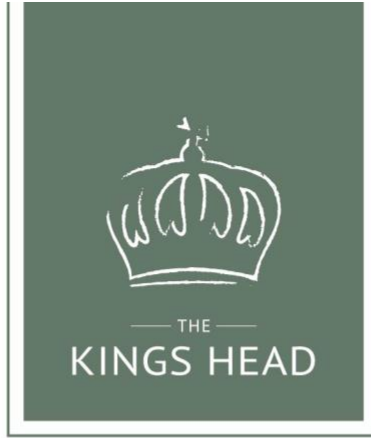
Steak burger £18.95

Served medium rare, chef's brioche bun, mayonnaise, smoked mozzarella, lettuce, chilli & tomato chutney, pancetta, hand cut chips

English lamb rump £26.95

Aubergine tagine, dauphinoise potato, hummus, crispy chickpeas, yoghurt

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Children under 12 Choose one of the following:

Chicken breast, sausages, or cod goujons

All served with French fries & garden peas

£10.95

Vanilla ice cream, Oreo biscuits, mini marshmallows

£3.50

CHEF'S DESSERTS £9.95

Chocolate fondant

Madagascan vanilla ice cream,
Griottines, (Morello cherries in Kirsch)

English macerated strawberries

Strawberry cheesecake ice-cream sandwich, elderflower jelly, torched
marshmallow

Sticky toffee pudding

Miso caramel sauce, banana ice cream

Coconut Mousse

Fresh mango, passionfruit gel, lime tuille

Ice cream & sorbets (2 scoops) £7.50

Ice creams

Vanilla, chocolate, coffee & walnut, cinnamon, malted, liquorice &
blackcurrant

Sorbets

Raspberry, coconut, rhubarb

English cheese & biscuits/crackers £12.50

Montgomery cheddar, Isle of Wight blue, Isle of Wight soft

Dessert wine: - Late Harvest – Viognier/Sauvignon Blanc Chile

375ml bottle £15.95 125ml glass £6.95

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES

SERVICE AT YOUR DISCRETION

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