



Sample Menu

Roasted Carrot Soup, Honey Roasted Peanuts, Crisp Peanut Butter “Sandwich”

Buttermilk Fried Chicken, Hot Honey Glaze, Pickled vegetables

Crab Cannelloni, Sweetcorn Puree, Charred Sweetcorn

Vegan Wild Mushroom Arancini, Creamy Wild Garlic Aioli

Lamb, Rosti Potato, Onion Puree, Confit Onion, Charred Baby Leeks

Stuffed Chicken Breast (Cream Cheese, Sun-Dried Tomato), Fondant Potato, Celeriac Puree, Spinach,
Wild Mushrooms

Cod Loin, White Fish Croquette, Lemon and herb Crumb, crisp Pancetta, Herb Beurre Blanc

Sun-Dried Tomato Risotto, Basil Emulsion, Lemon Ricotta

Dark Chocolate Mousse, Fish Sauce Caramel, Toasted Hazelnuts

Roasted White Chocolate Cheesecake, Peanut Brittle, Chunky Apricot Ice-Cream

Caramelised Pineapple, Malibu Caramel, Toasted coconut, Vanilla Ice-Cream

Cheese, Biscuits, Chutney, Grapes

Our menus are put together using the highest quality ingredients from our gardens and trusted suppliers. Please make our staff aware of any dietary requirements.