

Menu

Saturday & Sunday Breakfast

Raspberry filled croissant, cinnamon twist & toast
Strawberry jam & orange marmalade

and

Seasoned breakfast trifle, avocado puree, Greek
yoghurt & Bloody Mary jelly
dusted with a nut crumble

and

Seasoned full Monty

Old spot pork & sage patty, bacon, mushrooms,
slow roasted tomato, baked beans & hash browns

or

Vegetarian Seasoned full Monty (v)

Shaved truffled scrambled eggs, mushrooms, baked
beans, slow roasted tomato, hash brown & toasted
rosemary & sea salt focaccia

All served with orange juice, filter coffee, English
breakfast tea

Friday, Saturday Lunch & Dinner

Amuse bouche

Cucumber macaroon (v)
filled with compressed cucumber & cream cheese

Starter

Grilled carpaccio of summer
vegetable ribbons (v)
marinated artichokes, heritage tomato crisps, basil
& lemon marinated Bocconi, balsamic dressing

Mains

Ballotine of Norfolk chicken, loaded with
tomato & basil
grilled asparagus, scorched cherry vine tomatoes,
warm crushed jersey royal and mint potato cake &
truffle lemon dressing

or

Grilled rainbow cauliflower (vg)

with kale & coconut purée, heritage carrot ribbons,
golden beetroot and quinoa cake & minted
salsa verde

Dessert

Chocolate and orange pave
crème anglaise, chocolate rubble, pomegranate
jewels & freeze dried raspberry dust

Sunday Lunch & Dinner

Amuse bouche

Cucumber and mint soup sip (v)

Starter

Tomato heaven (v)
Thai basil set cherry tomato, chilled gazpacho,
sundried tomato & black olive shortbread with
tomato & peach tartare

Mains

Slow roast Gloucester old spot pork loin
crispy crackling, quinoa goji berry & tomato salad
served with wholegrain mustard dressing

or

Warm minted pea & barley cake (v)
grilled asparagus, ribbons of heritage carrots served
with a blue cheese dressing & toasted walnuts

Both served with sharing vegetables

Dessert

Rhubarb cheesecake, lemon crème fresh, topped
with rhubarb & custard macaroon

(Vegan options for all dishes available on request. Please state dietary requirements when booking)

