

STARTER

Chicken Liver Pate

Red onions, toasted brioche, rocket (g)

(Ve) Pea Tart

Tossed green peas, pea puree, tomato chutney

(Ve) Rainbow quinoa

With avocado cream, confit cherry tomatoes, marinated red onion

MAIN
COURSE

Braised Feather Blade of Beef

Thyme mash, roasted carrot, tender stem & red wine sauce

Miso Glazed Cod

with Tender Stem Broccoli, Lemon scented Mash Potato with Butter Parsley Sauce

(V) Spinach & ricotta cannelloni

With truffle cream & baby carrot crisps

DESSERT

(V) Caramelised Lemon tart

Orange & ginger compote, cinnamon ice cream

(V) Cheese & Biscuits

Berks well, brie, Cropwell bishop cheeses with grapes & biscuits

(Ve) Strawberry chocolate ganache

strawberry compote, vanilla, & chocolate crumb

(V) vegetarian suitable, (Ve) vegan suitable, (Df) dairy free

d - dairy, e - eggs, g - gluten, f - fish, su - sulphur dioxide, so - soya, mu - mustard, cr - crustaceans

Some of the dishes on the menu may contain food allergens, these are identified against each dish on the menu. Please check the allergen information every time you dine with us as some ingredients may have changed since your last visit. We handle nuts, gluten and other allergens in our kitchen. While we take steps to prevent cross-contamination, we cannot guarantee any menu item is 100% free of a particular allergen. Please inform a member of the team of any food allergies or dietary requirements before ordering. Our full allergen matrix is available upon request. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.