À La Carte Menu

Starters

Beetroot Consommé Mushrooms and seasonal Vegetables (Vegan)	£6.50
Chicken Liver Pate Golden Raisins, Sauternes Jelly and Brioche	£10.50
Morecambe Bay Potted Shrimps Marinated Cucumber	£12.00
Lock Var Smoked Salmon Traditionally Garnished with Lemon, Capers and Shallots	£13.50
Portland Dressed Crab Classically Garnished with Egg White, Yolk and Parsley	£13.50
Vale of Evesham Asparagus Served Hot with Hollandaise or Lemon Butter Sauce (V)	£10.50
Watercress Panna Cotta Sweet Wine Grapes, Celery and Blue Cheese Croquette (V)	£9.00
Main Course	
Chalk Stream Trout Prawn Tempura, Samphire and Shellfish Bisque	£18.50
Steamed Fillet of Hake Fennel and Orange Salad and Maltaise Sauce	£25.50
Trio of Suckling Pig Shallot Puree and Cider Apple	£18.50
Rack of Lamb Spiced Lamb Shoulder, Artichoke and Lentil Ragout	£23.00
Chargrilled 6oz Scottish Fillet of Steak Peppercorn Sauce	£28.00
Chargrilled 7oz Sirloin Steak Spinach and Watercress Puree (Béarnaise Sauce Available on Request)	£26.00
Courgette and Carrot Linguine Pequillo Ragout, Confit Tomato, Charred Courgette and Vegan Pesto (Vegan)	£12.75
Asparagus, Baby Leek and Truffle Risotto Crispy Leeks and Parmesan Tuile (V)	£13.50

Jersey Royal New Potatoes, Creamed Potato, French Fries

Side Dishes

£3.50 each

 $Buttered\ Leaf\ Spinach,\ Tenderstem\ Broccoli\ with\ Toasted\ Almonds,\ Medley\ of\ Seasonal\ Beans,\ Orange\ Glazed\ Carrots\ and\ Dressed\ Baby\ Leaf\ Salad$

À La Carte Menu

Desserts

White Chocolate Mousse Apricot, Pistachio and Brandy Snap	£6.50
Coconut Scented Meringue Passion Fruit and Mango	£6.50
Classic Blueberry Brulee Mixed Spiced Madeleines	£6.50
Selection of Ice Creams and Sorbets per scoop	£2.50
Cheese Trolley Served with Grapes, Quince Jelly, Dates, Celery and Fruit Bread	£10.50
Savouries	
Buck Rarebit	£6.50
Smoked Haddock and Leeks on Sourdough Toast	£6.50
Hot Drinks	
Single Espresso	£2.25
Double Espresso	£2.50
Americano	£2.50
Cappuccino / Latte	£2.85
Hot Chocolate	£2.85
Tea	£2.50