

Dining

Please select one starter, main and pudding which all your guests will have.
We will then cater for any dietary/allergen requirements separately.

TO START

MEAT BASED

- * Chicken liver p  fait, caramelised onion jam, cornichons, toasted sourdough

FISH BASED

- * Fuller's London Porter smoked salmon, caper butter, fresh horseradish, toasted sourdough
- * Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

PLANT-BASED

- * Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- * Wild mushroom & truffle croquettes, shaved chestnut (pb)

DAIRY/WHEAT-FREE

- * Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)

SOUPS

- * Roasted tomato soup, basil oil (v)

All soups come with bread and butter but can be plant based and gluten free
by removing the bread and whipped butter



TO CLEANSE YOUR PALATE

Raspberry sorbet (pb)

TO EAT

MEAT BASED

- * Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce
- * Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus

FISH BASED

- * Pan-fried salmon, leek and potato cake, spinach and dill cream sauce

PLANT-BASED

- * Jerusalem artichoke risotto, sunflower seed, chickpea & candied olive crumb (pb)

DAIRY/WHEAT-FREE

- * Jerusalem artichoke risotto, sunflower seed, chickpea & candied olive crumb (pb)



TO TREAT

COMFORTING PUDS

* Bakewell tart, crème anglaise (v)

FRUITY

* Lemon posset, homemade shortbread (v)

PLANT-BASED

* Eton mess (pb)

DAIRY/WHEAT-FREE

* Eton mess (pb)

TO INDULGE

BRITISH CHEESEBOARD

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie,
Smoked Applewood, quince, fruit, artisan crackers

Glass of port

Bread and butter with your starter