

Mains

Label Anglais Chicken Breast stuffed with red pepper, mozzarella, and spinach, roasted mediterranean vegetables and sautéed potatoes

Pork Belly, black pudding potato cake, parsnip and spiced apple puree, baby apple, perfect crackling

Feather Blade Beef, horseradish mash with bourguignon jus, and glazed carrots

Fillet of Salmon, crushed new potato, hollandaise, florets, capers

Pan fried Sea bass, spinach and crushed herb new potatoes with a sauce vierge

Lamb Rump & Belly, fondant potato, vine tomato, blackcurrant jus (£6 supp)

Fillet of Buntingford Beef, hand cut chips, watercress, vine cherry tomatoes (£7.5 supp)

Spinach and Ricotta Cannelloni, rocket and parmesan (V)

Roasted Butternut Squash Risotto, sun dried tomatoes, green olives & pumpkin seeds (V) (Ve)

Feta, Spinach and Pine Nut Filo Parcels, tomato concasse (V)

Desserts

Sticky Toffee Pudding, vanilla ice cream

Chocolate Brownie, dark chocolate sauce

Sicilian Lemon Posset, homemade shortbread

Eton Mess

Chocolate and Cointreau torte, orange infused mascarpone cheese

Cookies and Cream Cheesecake

Profiterole Bianco

Raspberry & White Chocolate Cheesecake

Banoffee and Baileys Tart with toasted pecans

Summer fruit and Pimm's pudding, clotted cream

Apple and Cinnamon Tarte Tatin, vanilla pod ice cream

Trio of desserts (£4.00 supplement)