

Degree Menu

2019

Roasted red pepper soup (vg)

basil oil and garlic croutons

Somerset Brie and wild cranberry tart (v)

toasted walnuts, balsamic glaze and dressed leaves

Spiced potted prawns with lime butter

multigrain bloomer bread, pea shoots and sunblush tomatoes

Griddled peach and pink grapefruit salad (gf, vg)

red chard, chicory leaves and avocado dressing

Chicken and wild mushroom pressing

pickled fennel, mustard seeds and carrot purée

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Pressed lamb shoulder and garlic-marinated cutlet (gf)

minted crushed new potatoes, pea purée, Chantenay carrots, baby leeks and rosemary and redcurrant jus

Seared 8oz rib eye steak (gf) (£5.00 supplement)

cooked to your liking with your choice of Béarnaise, red wine and mushroom or green peppercorn sauce
portobello mushroom, roasted tomato, watercress salad and chunky chips

Mango-glazed salmon

crispy coconut broccoli florets, sesame sugar snap and red pepper stir fry, lemon-scented jasmine rice
and ginger-soy dressing

Chicken breast scented with thyme (gf)

smoked mash, butterbean purée, Chantenay carrots, edamame beans and white wine jus

Pesto and roasted tomato roulade (gf)

crushed new potatoes, Chantenay carrots, baby leeks and chive essence

Vegetable and tofu panang curry (vg, gf)

lemon-scented jasmine rice

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Baked vanilla and forest fruit cheesecake

Chantilly cream and raspberry coulis

Chef's dessert of the day

Fresh fruit salad

Selection of luxury ice creams

Selection of cheeses, grapes, dried fruit, chutney and biscuits

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Freshly-brewed tea or coffee and petit fours

Main course **£13.50** | Two courses **£16.50** | Three courses **£19.00** | Rib eye steak supplement **£5.00**

All prices include VAT