



Three Course Menu

Starters

Homemade sourdough and butter (optional)

Pan-fried Devon scallops, Cornish white ponzu crab, celeriac mayo, truffle oil, balsamic (£)
(my signature dish)

Smoked chicken, avocado, grilled red pepper, pumpkin seed salad, honey and mustard dressing

Seared sushi grade Tuna, nigella seed crust, ponzu dressing, Asian slaw, edamame (£)

Haloumi, coriander and chorizo fritters, sweet chilli drizzle

Baked feta with sesame and honey, bresaola, rocket

Fettuccine, garlic cream and grilled wild mushrooms, tarragon infusion, parmesan (V)

Individual sun blushed tomato and buffalo mozzarella tarts, rocket, balsamic (V)

Mains

48hr Marinated chargrilled peri-peri chicken, charred tomato and lemon dressing

Pan-fried dry aged Cotswold fillet steak, wild mushroom velouté
(Please choose 6oz or 8oz) (£)

Charred succulent Rib eye steak, chimichurri sauce
(Please choose 6oz or 8oz) (£)

Rack of English lamb, Truffle butter and rosemary crust (£)

Pan fried cod, roasted fennel, sauce meunière

Wild mushroom, caramelised onion pithivier, tomato emulsion (V)

Thai Green vegetable curry, crunchy bok choy, baby spinach (V)

Please note:

All main course items are served with a potato dish and seasonal vegetables



Dessert

Cherry Bakewell tart, clotted cream, berries, mint

Lime panacotta, summer berry compote, shortbread

Gooey chocolate and macadamia nut brownies, mars bar chocolate sauce

Roasted pineapple, toasted coconut, homemade mango sorbet, raspberry coulis (suitable for vegans and gluten free)

Decadent Baked chocolate and lime cheesecake

Classic vanilla creme brûlée

Individual cox apple and peach crumble, creme anglaise

or

Trio of dessert - dark chocolate fondant, berry mousse, creme brûlée, lemon balm (£)