

Classic MENU

Choose one starter, one main course and one dessert for your occasion.

TO *start*

Smoked mackerel
potato salad, chives, horseradish,
crème fraiche
G, E, F, M, MU, SU
(112 kcal) per serving

Toasted goat's cheese **V**
pine nuts, honey mustard dressing
M
(106 kcal) per serving

Seasonal vegetable soup **V**
thyme croutons
C, G
(62kcal) per serving

Shaved chicken salad
grapes, chives, crème fraiche
C, G, E, M, MU,
(132 kcal) per serving

Roast tomato & basil soup **V**
C, G,
(64 kcal) per serving

TO *follow*

Chicken supreme
thyme buttered shallots, potato gratin
M,
(310 kcal) per serving

Pan fried fillet of salmon leeks,
peas & pancetta
M,
(221 kcal) per serving

Mushroom, artichoke &
sage risotto **V**
C., M
(326 kcal) per serving

Roast fillet of pork
air-dried ham, roast leeks, apple
& sage compote
M,
(432 kcal) per serving

Goat's cheese tortellini **V**
spinach, pea soup, basil oil
C, G, L, M,
(278 kcal) per serving

TO *finish*

Sticky toffee pudding
toffee sauce, Jude's salted caramel
ice cream
G, E, L, M, N, P, SU, S
(598 kcal) per serving

Milk chocolate cheesecake
vanilla sauce
G, E, M, N, P, SU, S
(512 kcal) per serving

Lemon brûlée tart
berry compote
G, E, M, N, P, SU
(489kcal) per serving

White chocolate panna cotta
raspberries, basil
G, M
(587 kcal) per serving

Tea (5 kcal) per serving

Coffee D (25 kcal) per serving

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. C = Celery; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites