



*(Lunch Mon-Fri)

£32pp
2 Courses

£37pp
3 Courses

Early Summer Set Menu 2024

Pea and wild garlic soup
served with Iford Manor focaccia

*Includes a complimentary
glass of house wine or soft
drink*

Yakitori oyster mushroom in a Vietnamese style summer roll
served with a peanut, pickled ginger and carrot salad

Smoked mackerel rillette
served on a caramelised red onion tarte fine with a beetroot slaw

Salt cod bacalaito fritters
served with pineapple hot sauce, ensalada verde, and avocado and lime dressing



Jersey Royal Aloo Bonda served with a smoked aubergine Tarka Dhal, tamarind heritage tomatoes and toasted coconut sambal

North African briouat with smoked tomato and goats cheese lentils, harissa and preserved lemon cauliflower couscous, and a Romesco sauce

Pan roasted guinea fowl supreme served with wild garlic Pomme Anna potatoes, charred hispi cabbage and a mushroom Madeira sauce

Cumin spiced Barnsley lamb chop, served with feta and courgette keftedes, crushed minted peas, tzatziki, and a sundried tomato reduction (£2 extra)

Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips

Charred Wye
Valley asparagus

£5.5

Mixed leaves
salad

£3.5

Chunky chips

£3.5

Jersey Royal
potatoes in herb
butter

£3.5



Sorbet du jour

Banoffee pie, banana cream and caramel served on a gingernut base

Lemon curd crème brûlée, served with an Earl Grey shortbread

Kefir white chocolate parfait, served with peanut praline, caramac shards and a passionfruit glaze

Selection of seasonal cheeses, served with crackers and a quince membrillo (£2 extra)