

The menus below are samples and there may be slight changes according to the seasonality of the produce.

We recommend that for bookings for guests on tight time constraints that a menu with no choice is selected.

Menu A

Lunch only

£35.00pp – please select one starter, main and dessert that all guests will have on the day (there will be a vegetarian option available)

£38.00pp – Guests can choose from the menu on the day

Starters

Celery, apple and sorrel soup
Pork terrine, wild herbs and grain mustard
Wild mushroom scon toast, slow cooked hens egg, hazelnuts

Mains

Poached free range chicken, fresh goats cheese, wild garlic
Fish and chips served in paper, tartar sauce
Caesar salad, Berkswell cheese, home cured sardines

Desserts

Poached Yorkshire rhubarb, organic yoghurt, elderflower
Raspberry cheese cake, black pepper ice cream
Classic apple tart, clotted cream or vanilla ice cream – for two

Coffee

Menu B

Lunch or dinner

£38.00pp – please select one starter, main and dessert that all guests will have on the day (there will be a vegetarian option available)

£41.00 – Guests can choose on the day

Starters

Celery, apple and sorrel soup
Pork terrine, wild herbs and grain mustard
Gin and juniper cured salmon

Mains

Risotto of wild fennel, green olive, pennywort
Black pepper braised short rib of beef, roasted shallot
Roast cod and clam chowder

Desserts

Poached Yorkshire rhubarb, organic yoghurt, elderflower
Raspberry cheese cake, black pepper ice cream
Classic apple tart, clotted cream or vanilla ice cream

Coffee

M enu C

Lunch or dinner

£50.00pp – please select one starter, main and dessert that all guests will have on the day (there will be a vegetarian option available)

£55.00 – Guests can choose on the day

Starters

Warm salad of artichokes, black truffle
Gin and juniper cured salmon
Caesar salad, Berkswell cheese, home cured sardines

M ains

Loin of lamb, Cheltenham beetroot, watercress
Poached brill, leeks, crème fraîche, nutmeg
Risotto of wild fennel, green olive, pennywort

D esserts

Raspberry cheese cake, black pepper ice cream
Classic apple tart, clotted cream or vanilla ice cream
Chocolate and date financiers, chocolate sorbet

Coffee

M enu D

Lunch or dinner

£60.00pp – please select one starter, main and dessert that all guests will have on the day (there will be a vegetarian option available)

£65.00 – Guests can choose on the day

Am use bouche

Starters

Scottish scallops, wild garlic, parsley
Warm salad of artichokes, black truffle
Potted foie gras, date and walnut toast

M ains

Fillet steak, béarnaise sauce
Fillets of lam on sole, spinach, parsley and rye
Risotto of wild fennel, green olive, pennywort

D esserts

Raspberry cheese cake, black pepper ice cream
Selection of 5 seasonal British cheeses
Classic apple tart, clotted cream or vanilla ice cream – for two

Coffee