

Autumn & Winter Dinner Menu 2017

Starter

Parsnip and Somerset cider soup, caramelised apple
Plum tomato tarte tatin with cabernet syrup, rocket and parmesan salad
Thyme roasted beets, goats' cheese, shaved fennel, rocket, vinaigrette
Chicken and bacon roulade, homemade spiced cranberry chutney, herb salad

Main

Rump of welsh lamb onion pure, kale, fondant potato port jus (supp £3)
5 hr braised shin of Welsh beef with glazed carrot, bacon and leek mash,
flat cap mushroom and red wine jus
Gloucester old spot pork belly, puy lentils, chicory and cabbage salsa verde
Fillet of Scottish salmon with carrot and cumin tagliatelle, buttered new potatoes, chilli dressing
Roasted aubergine, confit tomato and spinach pithivier, pickled fennel,
Champagne and chive sauce

Dessert

Clotted cream crème brûlée with mini fruit scone and homemade jam.
Chocolate and dark ale cake, salted caramel ice cream
Apple and berry crumble tart, custard
Panna cotta, spiced fruit compote, orange crisp

Coffee & mints

Menu price 32.50 per person inc VAT

Please select one starter, one main course, one dessert for your party
with a vegetarian option where necessary

