

# S E A S O N A L   S I T D O W N

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## S T A R T E R

Carpaccio of beef fillet, rocket, herb dressing, toasted pinenuts  
Fresh cornish crab, cucumber salad, parsley gel, brioche  
House smoked salmon, pickled cucumber, horseradish sour cream  
Candid beetroot, whipped goats curd, toasted hazelnuts  
Gazpacho soup, sourdough, salted butter

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## M A I N   C O U R S E

Slow roasted Wensleydale lamb, herb crust, roasted carrots, pomme anna  
Pasture raised beef fillet, charred onions, broccolini, fondant potato, salsa verde  
Chicken ballotine, parma ham, tomato, pistachio, pomme puree, fine beans  
Pan fried cod loin, buttered baby potatoes, samphire, capers, lemon butter  
Summer peas, potato gnocchi, spinach, basil pesto, toasted pine nuts

## D E S S E R T

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Mini pavlova, summer fruits, vanilla cream  
White chocolate parfait, poached cherries, orange nougat  
Sticky date pudding, toffee sauce, vanilla ice cream  
Creme brulee tart, honey, fig  
Vanilla custard, poached rhubarb, elderflower

## C H E E S E

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### Additional Course

English cheese selection, fruit paste, local honey, sourdough crackers