

S E A S O N A L S I T D O W N

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

M A I N C O U R S E

Slow roasted Wensleydale lamb, herb crust, roasted carrots, fondant potato
Beef Wellington, fondant potato, tenderstem brocolli, heirloom carrots
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

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

Additional Course

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