

25th Jubilee Menu

Showcasing dishes from past years as part of our set lunch menu,
Modernised by Patrick & his team

We will also be offering wine flights and a selection of
wines by the bottle

all for the price of £25

September lunch menu

25.00 two courses | 30.00 three courses

15.00 supplement to include a glass of wine to accompany two courses

25.00 supplement to include a glass of wine to accompany three courses

starters

Grilled South Coast Mackerel,
cantaloupe melon, English wasabi, ponzu

Cauliflower and Thyme Velouté, - 2018
scotch quail egg, spiced cauliflower florets

Tomato and Red Pepper Gazpacho, ✓
fried bocconcini, sugar snap peas, black olive tapenade, fresh apricot

Marinated Halloumi, ✓
maple, chilli, toasted hazelnuts, pomegranate, bitter leaves

main course

Spiced Monkfish Tail,
Café de Paris butter, Scottish mussels, caper berries, samphire

Rare Breed Pork, - 2017
roast loin, pressed belly, shoulder and blue cheese ravioli, chard
pineapple, choy sum

Red Onion and Thyme Hash Brown, ✓
English peas, goats curd, girolles, summer truffle sauce

Baked Crapaudine Beetroot, ✓
Roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage

side dishes 6.00

Parmentier potatoes, truffled mayonnaise, chives

Sweet and sour carrots, sesame seeds and coriander

Grilled Courgette, whipped feta, lemon and sunflower seeds

desserts

Lemon and Vanilla Posset,
blueberries, parkin cake, whiskey

Chocolate and Coconut, - 2020
72% dark chocolate mousse, toasted coconut, coconut sorbet,
peppermint

Raspberry Soufflé, -2001
crumble top, raspberry sorbet, vanilla and raspberry sauce

Selection of Cheeses,
crackers, chutney

coffee, tea & sweet treats 6.00

Jubilee Wines £25

Sargaço Vinho Verde Rosé, Casal de Ventozela
Minho, Portugal 2025

Serenello Gran Cuvée Spumante Extra Dry, Serena 1881
Veneto, Italy N.V.

Convento da Vila Branco, Adega de Borba
Alentejo, Portugal 2024

Convento da Vila Tinto, Adega de Borba
Alentejo, Portugal 2023