To Start<br>Soup of the Day G, Mu, C, S<br>Served with rustic bread<br>Duck Rillette G, Su, S, Mu, C<br>Served with orange salad, crostini and aged balsamic<br>Red Onion and Cheddar Tartlet G, M, E, Su, S, Mu, C, Se<br>Served with homemade chutney and rocket<br>Prawn and Crab Tian $\mathbf{G}, \mathbf{E}, \mathbf{S u}, \mathbf{M u}, \mathbf{C}, \mathbf{C r}$<br>Served with citrus mayo and mixed leaf<br>\section*{To Follow}<br>Pan Roasted Chicken Supreme Mu, C, Su, M<br>Served with wild mushroom cream, fondant potato and seasonal vegetables<br>Chargrilled Pork Loin Mu, C, G, Su<br>Served with burnt apple puree, French fries and seasonal vegetables<br>> Fish of the Day Mu, C, F, Su<br>Served with herb crushed new potatoes, tenderstem broccoli and a light citrus dressing<br>Spicy Pesto Penne Mu, C, Su, M, N, G<br>Served with roasted vegetables, aged balsamic and crispy crumb<br>\section*{To Finish}<br>Vegan Chocolate \& Passionfruit Tart Vg, G, S<br>Served with vegan vanilla ice cream<br>Mango Cheesecake G, E, S, M, Su<br>Served with pineapple and mint salsa, Chantilly cream<br>'Deconstructed' Eton Mess $\mathbf{E}, \mathbf{M}, \mathbf{S u}$<br>served with crushed meringue, berry compote, Chantilly cream<br>Warm Chocolate Brownie G, M, E, Su, S<br>Served with cherry swirl ice cream<br>\section*{Side Orders}<br>Mixed Leaf Salad $£ 4.95$ Mu, C<br>Buttered New Potatoes $£ 4.95$ M<br>Fries $£ 5.50$ G<br>Truffle Infused Fries with Parmesan Cheese $£ 7.50$ G, M, Su<br>\section*{$\mathbf{V g}=$ Vegan}<br>Allergen Key $\mathbf{E}=$ Egg, $\mathbf{G}=$ Gluten, $\mathbf{M}=\mathbf{M i l k}, \mathbf{S u}=$ Sulphites $\mathbf{N}=$ Nuts, $\mathbf{C}=$ Celery, $\mathbf{F}=$ Fish, $\mathbf{C r}=$ Crustaceans, $\mathbf{M u}=$ Mustard, $\mathrm{S}=$ Soya, $\mathrm{Se}=$ Sesame, $\mathrm{Mo}=$ Mollusc<br>Prices include VAT and are subject to change at the venue's discretion<br>Service is not included

