

THE FARMER'S SELECTION

Group Dining Menu
Three courses 35



Starters

Scottish cured smoked salmon

Cucumber, lemon and gin dressed herbs with toasted dark rye bread

Crispy duck salad

Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots

Baby spinach, walnut and goat's cheese salad

dressed with honey balsamic v

Market Specials

Pan fried sea bass fillet
with tiger prawns, shaved fennel, radish salad and lemon herb dressing

Classic hamburger

Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips

Portobello mushroom

Wellington

Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

Tortellini cacio e pepe

with white wine and Italian hard cheese crème v

The Dessert Pantry

Eton mess

Chantilly cream, crushed meringue, strawberries and raspberry coulis v

Toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

Cheese selection

Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

v Suitable for vegetarians.