



## Menu – General A la carte

### Starters (customer choose 2 options)

Parmesan shortbread with poppy seeds, whipped gorgonzola dip (VE)

Korean mayak eggs and rice (VE)

Pecorino and parma ham arancini balls, red pepper coulis

Stinking Bishop goats cheese salad, candied, figs, salad leaves, balsamic (GF, VE)

Chicken thighs stir fry, egg noodles

Bloody Mary's Salmon nuggets, sweet chilli, rocket

Charred grilled aubergine, beef tomato, garlic cream cheese and lolo rosso (GF, VE, VGO)

Chorizo potato bake, poached egg, watercress (GF)

Beetroot-cured salmon

King prawn cherry tomato skewers on a sweet chilli dressed salad

Pulled sweet potato, guacamole, creme fraiche and kidney beans (GF, VE)

### Mains (customer choose 2 options)

Squash and halloumi orzo pasta with pitta bread (VE, VGO)

Local ale battered cod fillet served with triple cooked chunky chips, smashed peas and tartare sauce

Slow-cooked pork cheek with olive oil mash, tenderstem broccoli, Dunquertons cider jus (GF)

Seafood and chorizo Spanish Paella (GF)

Roast haddock, leek and portobello mushrooms dauphinoise

Lamb cutlets, fondant potato, minted broccoli and peas, red wine jus (GF)

Pan roasted salmon, sauteed new potatoes, green beans, spinach, parsley sauce (GF)

Crispy confit duck salad, mixed leaves, wakame, mooli, watermelon, hoisin dressing, black sesame seeds (GF)

Sirloin steak (medium-rare), gruyere custard tart, jus, caramelised shallot, rocket

Wild mushrooms linguine pasta (homemade), tarragon and garlic white sauce, ciabatta crumb, Parmesan shavings (VE)

Triple cooked belly pork, black pudding fritter, apple mash, cider and herb gravy, broccolini

Frito misto di mare with calamari, cod, mussels and king prawns, Mediterranean salad, aioli and grilled lemon

Pea, spinach and mascarpone risotto served with ciabatta roasted garlic bread

Desserts (customer choose 2 options)

Banana chunks chocolate fudge cheesecake

Spiced apple wrapped in puff pastry, toffee sauce, vanilla ice cream

Dubai brownie, pistachio ice cream, katayifi

Espresso and walnut chocolate eclair (VE)

Raspberry and white chocolate choux bun with fresh cream Chantilly (VE)

Herfordshire apple strudel with cornish clotted cream vanilla ice cream (VE)

Mixed berries pavlova, creme fraiche and strawberry ice cream (GF)

Petit four (french macarons, chocolate brownie, blondie and carrot cake)

Chef's Signature Creme Brulee with Madagascar vanilla pod shortbread biscuit (VE)

Pannetone bread and butter pudding served with custard (VE)