

Starters

Tartlet of asparagus, blue cheese and tomato.

A delicate butter shortcrust tartlet filled with crème fraiche, blue cheese, asparagus and cherry tomato. Served with rocket salad with red pesto and reduced balsamic dressing.

Thai fritter of broccoli and smoked tofu.

Fritters of home smoked tofu and broccoli with peas, fresh ginger, green chilli, lime leaf, lemongrass, sesame and coriander. Served with fresh banana chutney and plum dressing. V

Tagliatelle with roasted squash and basil pesto.

Homemade pasta ribbons with a creamy pesto and cherry tomatoes. Topped with roasted squash.

Soup

Freshly prepared soup of the day served with homemade bread.

Mains

Risotto of asparagus and roasted red pepper.

Arborio rice cooked in our own broth with leek, asparagus, white wine, mascarpone and Lyburn Farm mature cheese with red pepper sauce. Topped with kohlrabi and asparagus spears. (V)

Beetroot, Bramley apple and Strathdon Blue cheese pudding.

A light bake of beetroot, apple and blue cheese served with polenta chips, broccoli and a pea puree.

Spicy quinoa chilli with homemade chickpea tortilla chips and chocolate sauce.

Chilli in tomato sauce with quinoa, butter beans, kidney beans and vegetables, served with sliced sweet potato, courgette, salsa, crème fraiche and chocolate sauce. (V)

Baked courgette with pea and mint and a rice arancino.

Baked courgette topped with red pepper, red onion, pea and mint, Old Winchester cheddar and hazelnut. Served with a bread crumbed rice ball with Kintyre Applewood Smoked cheese and an aubergine, tahini and lemon puree.

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream.

Elderflower pannacotta with strawberries.

Elderflower pannacotta topped with strawberries and caramel
Served with meringue.

Whole raspberry jelly with pineapple and rum sorbet.

Raspberries in jelly and served on thinly sliced caramel pineapple topped with rum coconut sorbet. Served with rum soaked raisins. V

Rhubarb with coconut and oat milk pudding.

Served with a homemade lemon coconut chocolate. V

(V) – vegan on request

2 courses £16.50

3 courses £21.50