

BUILD YOUR OWN BESPOKE MENU

STARTERS

Soups, a huge range available, tell us your favourite and we'll make it using all fresh ingredients

Baked goats cheese and beetroot bruschetta with beetroot and herby salad leaves

Ham hock terrine, served with crisp mixed leaves, piccalilli and toasted focaccia slices

Chicken & whiskey pate with lemon dressed crisp baby leaves, pear, ale chutney and crunchy melba toast

A duet of fanned melon, Galia & Cantaloupe, raspberry compote and a sprinkling of fresh garden mint leaves

Roast chicken & lemon terrine wrapped in parma ham with a spiced plum chutney and toasted walnut bread

Poached pear, Stilton cheese and pickled celery salad, drizzled with walnut oil dressing and soft garden herbs

Rosemary and orange roasted figs topped with glazed goats cheese with a roast red pepper salad and beetroot glaze

Scottish smoked salmon with north Atlantic prawns, bound in marie rose sauce, sat on dill pickled cucumber and a concasse of tomato and crispy iceberg

Pan fried scallops with a crunchy fennel and chorizo salad, drizzled with a rich red wine reduction

Confit of duck, shredded with pink pickled ginger, spring onions, cucumber and chicory finished with a hoi-sin sauce and baby Thai basil leaves

