

DINNER MENU
I792
BAR & GRILL

Starters

Roasted tomato soup, goats cheese croute, basil oil

Pressing of ham hock, mature cheddar, parsley dressing, house piccalilli, ciabatta toasts

Gin cured salmon & prawn salad, horseradish crème fraiche, roasted lemon

Slow roasted red onion & Shropshire blue rarebit tartlet, endive salad, grain mustard dressing

Baked Camembert, breads & chutney to share

Mains

Rump of lamb, creamed savoy cabbage and bacon, celeriac puree, dauphinoise potato, minted rosemary jus

Roast breast of chicken, roasted garlic potato puree, buttered beans, wild mushroom & thyme sauce

Pan-fried fillet of salmon, grilled asparagus, fondant potato, dill hollandaise

Peppered 12 oz. Rump steak platter to share with fries, roasted tomato & field mushroom, béarnaise or peppercorn sauce

Baked spinach & ricotta cannelloni, rocket & sun blushed tomato salad

Desserts

Baked chocolate fondant, salted caramel ice cream

Flamed baked pistachio Alaska, warm kirsch cherry compote

Blackberry & sherry trifle, shot of sherry

Vanilla scented crème Brûlée, strawberries & shortbread

Lover's Eton Mess to share

Please advise your server if you suffer from any allergies. (v) Denotes vegetarian