

Menu

refined
DINING RESTAURANT

Wednesday Evening 8th June 22
Royal Birthday

Coronation Chicken Salad

gem, crispy bacon & sun dried tomato bread

Salmon and Cold Water Prawn Fishcakes

pickled cucumber and saffron mayonnaise

(v) Pan Fried Mushrooms

toasted brioche, poached hens egg, chives and wine cream

xxxxxx

Chicken Cordon Bleu

leek & chive pommes puree, selection of peas, lemon & caper beurre noisette

Spiced Roast Leg of Lamb

vegetable & fruit cous-cous, fine beans, mango & red onion salsa

Fillet of Cod

parsley sauce, chorizo, potato puree, peas & kale

(v) Fig & Butternut, Feta & Mint Tart

courgette & carrot spaghetti, pesto & roquette

xxxxxx

Vanilla & Strawberry Trifle

chambord & pistachios

Chocolate Fondant

cinnamon & pistachios

Cheese & Biscuits

red onion marmalade

£17.95 3 courses

 denotes suitable for vegetarians " = deconstructed"

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise