

SUMMER DAY & EVENING MENU

*Available 12pm - 2.45pm & 6.30pm - 8.45pm daily**



TO START

Tomato, Mozzarella, and Sweet Basil Pesto salad £6

Barnett Hill Prawn Cocktail £8

Ham Hock and Pea Terrine with English Summer lettuce, and Piccalilli £8

Oak Smoked Salmon with Caperberries, Lemon and Rye Bread £10

Pan seared scallops, pea and mint puree, smoked bacon,
and sweet lemon dressing £12

MAINS

Pan Roasted Halibut, Warm Sea Herbs, Cauliflower, Pomme Puree,
Champagne, and Caviar Beurre Blanc £22

Spring Lamb Loin, Braised Belly, Goats Curd, sweet peppers, Confit Heritage
potatoes, kalamata olives and tarragon £22

Guinea Fowl, Confit leg, potato and thyme pressing,
Leek fondue and Guinea Fowl Jus £22

Summer vegetables, Aged Parmesan, and fine herb risotto £16

PUDDING

Sticky toffee pudding, warm toffee sauce £7

Vanilla Panna cotta, with Strawberry and Sweet Basil Salad £7

Lemon Tart served with Blueberry Compote £7

Chocolate Cheesecake, with fresh Summer Raspberries £7

Selection of British Cheeses, grapes, and an assortment of crackers £7

*Excluding Sunday lunchtime, when we offer our Barnett Hill Roasts.

Please ask our team if you require information regarding allergens, intolerances
or special dietary requirements. A discretionary service charge of 12.5%
will be added to your bill.