



.....**To Start**

Chilled Tomato Gazpacho, Buffalo Mozzarella, Basil Oil (V)

Estate Leek and Potato Soup, Chive Crème Frâiche (V)

Roasted Butternut Squash Soup, Toasted Hazelnut and Blue Cheese (V)

Sticky Shallot Tatin, Chanterelles, Rocket and Gruyere (V)

Scorched Goats Cheese, Roasted Beetroot, Pickled Walnut and Endive (V)

Beetroot Cured Salmon, Herb Poached Egg, Apple, Fennel and Chicory Salad (F)

Thai spiced haddock and prawn fishcake, Asian Slaw, Aromatic Dressing (F)

Potted Chicken Liver Parfait, Fig & Red Wine Chutney, Toasted Brioche

Pressed Ham Hock Terrine, House Piccalilli, Toasted Granary Bread

Salad of Cured Ham, Fig & Buffalo Mozzarella, Rocket and Balsamic Dressing
(Added extra of £3.00)

Sesame Crusted Seared Tuna, Sushi Rice, Oriental Dressing, Wasabi Mayonnaise (F)
(Added extra of £4.00)

Traditionally Oak Smoked Salmon, Shallots, Capers, Parsley, Potato blinis (F)
(Added extra of £4.00)