



## STARTERS

Duck liver parfait, bitter orange chutney, duck fat brioche GF

Broccoli & Stilton soup, pickled walnut and blue cheese croquette V/VO/DF

Torched mackerel, cucumber, sourdough croutons, radish, lemon and herb dressing GF/DF

Chargrilled courgettes, feta, lemon, mint, bruschetta, chilli oil V

## MAIN COURSE

Lamb shoulder, crushed new potatoes, asparagus, green olive gremolata, jus GF/DF

Chicken supreme, gnocchi, Parmesan, pea and broad bean à la française

Sea trout, cannellini beans, chorizo, tomato, sea herbs, watercress velouté GF

Asparagus, peas, broad beans, pickled radish, orzo V/VO/DF/GF

## DESSERTS

White chocolate panna cotta, Champagne and raspberry coulis, shortbread GF

St Clements tart, crème fraiche ice cream

Pineapple tarte tatin, yoghurt sorbet

Rhubarb parfait, ginger meringue, honeycomb GF

v-vegetarian, v/o - vegan option available

df -dairy free option available, gf – gluten free option available

Vegan, and dairy free desserts available on request

## CELEBRATIONS MENU

April - July 2026

£45.00 per person 3 Courses

Please let the team know of any allergies or intolerances you have. We cannot guarantee that all our dishes are free from traces of nuts.

A discretionary 12.5% service charge will be added to your bill.