

SAMPLE DINNER MENU



TO BEGIN

BREAD, BUTTER & BALSAMIC
anchovies

VERBENA SUNSHINE OLIVES

STARTERS

SOUP OF THE DAY
epi bread

**LEEK & WARWICKSHIRE TRUCKLE
TWICE BAKED SOUFFLE**
wholegrain mustard sauce

CHICKEN & BLACK PUDDING TERRINE
piccalilli, hazelnuts & treacle soda bread

**'CORNERSTONE' POTTED BROWN
SHRIMP CRUMPET**
frisée & kohlrabi

BEETROOT & CAULIFLOWER PORIYAL
garlic & coriander flatbread

SIDES

**DAUPHINOISE POTATOES /
HOUSE SALAD / NEW POTATOES**

**SEASONAL VEGETABLES /
FAT CHIPS / SKINNY FRIES**

MAINS

CHICKEN 'COQ AU VIN'
kale & mashed potato

**LAMB CUTLET, BRAISED ROLLED
SHOULDER & CRISPY BREAST**
dauphinoise potatoes, peas & leeks

HAKE KIEV
samphire, salsa verde & hasselback potatoes

8OZ SIRLOIN STEAK
tomato, mushroom, watercress & fat chips
**MUSHROOM / PEPPERCORN / BLUE
CHEESE SAUCE**

PEA, MINT & FETA RISOTTO
rocket

DESSERTS

RHUBARB TART
poached rhubarb, ginger & custard

DARK CHOCOLATE MOUSSE
mint & brownie

STICKY TOFFEE PUDDING
*toffee sauce, walnut brittle & clotted cream
ice cream*

COCONUT PANNA COTTA
mango, pineapple & chilli salsa

BRITISH CHEESES
chutney, crackers, celery