

Sunday Group Dining Menu (sample) £60 per person

Bread basket with unsalted butter for the table

— STARTERS —

House Made Soup of the Day with sourdough bread GFA, V, VG

Roasted Golden Beetroots goats curd, marjoram, local farmed honey and toasted hazelnuts V, GF

Salt & Pepper Squid with roasted lemon and garlic mayonnaise DF, GF

Buffalo Mozzarella roasted and marinated peppers with lemon oil GF

Moules Mariniere with cream, wine, shallots, sourdough bread GFA

--- MAINS

Roast Striploin of Donald Russel Scottish Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy GFA, DFA

Free Range Roasted Half Chicken

Yorkshire pudding, chipolatas & bacon, sage stuffing, roast potatoes, seasonal vegetables, gravy GFA, DFA

Squash, Mushroom & Spinach Wellington

Roast potatoes, seasonal vegetables, vegetarian gravy V, VG, DF

Dingley Dell Grilled Pork Cutlet

Braised savoy cabbage, rosemary and garlic potatoes, grain mustard sauce DF, GF

Pan Roasted Supreme of Benham Chicken

Tagliatelle, roasted tomato, chilli and herb sauce

Oven Baked Fish of The Day

With minted buttered new potatoes and sautéed spinach GF

Wild Mushroom & Truffle Risotto

Seasonal wild mushrooms, truffle oil and truffle shavings **GF, VG** (Vegan options are available upon request)

— DESSERTS —

Sticky Toffee Pudding with butterscotch sauce and vanilla pod ice cream v

New York Vanilla Cheesecake with raspberry coulis v, GF

Double Chocolate Brownie with Honeycomb with vanilla ice-cream v

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company

Ice Cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate,

salted butter caramel **GF, V, VGA**

Sorbet - Cammas Hall raspberry, British elderflower, sherbet lemon **GF, VG, DF**