

Spring Vegetable Soup with Pesto & Rhubarb, Fresh Walnut Bread
Thai Style Salmon Cakes with Coriander & Chilli
Wild Garlic, Goats Cheese & Basil Tart with Peas, Radish & Beetroot
Smoked Duck Salad with Passion-fruit & Star Anise

## To Follow

Roast Rump of British Beef, Yorkshire Pudding, Stock Gravy
Roasted Gloucester Old Spot Pork Leg, Crackling, Stock Gravy
Roast Salmon Fillet, Hollandaise Sauce
Seared Spring Lamb Rump, Yorkshire Pudding
Baked Butternut Cup filled with Roasted Vegetables & Vegan Cheese
All of the above come with roast potatoes & vegetable medley

## To Finish

Lemon & Raspberry Brioche Pudding, Creme Anglaise
White Chocolate & Yuzu Cheesecake, Salted Lime Praline
Rhubarb & Custard Tart, Stem Ginger Ice Cream
Chocolate Meringue Nest, Hazelnut & Butterscotch Sauce

2 Courses - £24.95, 3 Courses - £29.95

Whilst we take every precaution to reduce the risks from cross-contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to nuts, seeds, dairy and gluten. Consequently, there may be traces of various allergens present across our product range, Please speak to one of our Allergen Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.