

### MENU

#### STARTERS

**Pineapple and Black Pepper Carpaccio**

*Thin slices of pineapple marinated with black pepper accompanied with cured ham and figs*

**Homemade Gravlax (F,Mu,Su)**

*Home cured slices of salmon fillet with mixed leaves and dill mustard sauce*

**Beetroot & Citrus Cured Salmon (F,Su)**

*With Sweet & Sour Celeriac & Beetroot Coulis*

**Crayfish and Avocado Cocktail (E,Mu,SF, Su)**

*A variation on the old classic with crayfish instead of prawns*

**Chapel & Swan Smoked Salmon (F,G,M)**

*Locally sourced artisan fish with a simple side salad & brown bread and butter*

**Beef Bresaola with Ponzu Dressing (G,So)**

*Cured slices of beef with a citrus soy sauce with onion & mango salsa*

**Bosworth Ash Goats' Cheese Salad (M,Su)**

*Specialist cheese accompanied by sundried tomato tapenade, finished with a truffle balsamic dressing*

**Roast Carrot Soup (C,G)**

*Thyme infused root vegetable soup with a prosciutto soldier*

**Asparagus & Petit Pois Tartlet (E,G,M)**

*Creamy filled short pastry topped with dressed rocket*

**Pea, Feta & Mint Salad with Caramelised Melon**

*Salad bound with grilled pepper dressing & charred soft fruit*

**Pear and Apple Salad with Chicory and Blue Cheese (M)**

*Contrast of bitter chicory and sweet fruits drizzled with a creamy blue cheese dressing*

**Classic Italian Bruschetta (G)**

*Basil, red onion & balsamic marinated tomato atop crisp bread*

**Caprese Salad (M)**

*Buffalo mozzarella, tomato Salad served with rocket & basil pesto*

**Italian Roasted Peppers (M)**

*Half a roasted pepper baked with a tomato, mozzarella and basil filling and finished with basil infused olive oil*

#### FISH COURSE

*(Supplement £6.25 per person)*

**Monk Fish wrapped in Smoked Bacon with Chilli Salsa (F)**

*Firm white fish encased with smoky bacon contrasted with a tangy homemade salsa*

**Roast Turbot (F & M)**

*Pan roasted & finished with Puy lentils, samphire & crisp seaweed*

### MAIN COURSE

#### Blackened Cod (F)

*Square cut cod dusted with our own seasoning served with wilted greens*

#### Slow Roast Dingley Dell Pork Belly (C,G)

*Six hour roasted pork belly finished with honey and soy sauce*

#### Tuscan Style Pork

*Tenderloin of pork rolled in chilli flakes, rosemary, oregano and fennel seeds, simply roasted*

#### Flemish Beef (G,Su)

*Soft, slow cooked beef in dark ale with vegetables*

#### Eight Spiced Lamb (M)

*Trimmed fillet of lamb coated in a fragrant rub accompanied by a chilled cilantro mint sauce*

#### Lamb Rump Steak

*Roasted with Maldon sea salt & rosemary and finished with a gravy of its own juice*

#### Poached Supreme of Corn-fed Chicken, White Wine & Chive Sauce (C,M,Su)

*Plump breast, poached with cooking liquor based white sauce with snipped onion*

#### Cardamom and Black Pepper Free Range Chicken

*Supreme of chicken marinated in an aromatic mix and then oven roasted*

#### Supreme of Guinea Fowl with Tarragon (M)

*Breast of guinea fowl with a deliciously creamy sauce infused with fresh tarragon leaves*

#### Braised Duck (Su)

*A plump duck breast slowly braised and served with crushed butter beans and red wine Sauce*

#### Chicken with White Wine Mascarpone and Tarragon (M,Su)

*Free range breast of chicken accompanied by creamy herb infused sauce*

#### Fillet of Salmon (F,M)

*Oven roasted fillet of Salmon, coated in a turmeric and chilli yoghurt*

#### Sea Bass with a Chermoula Dressing (C,E,F,M,Su)

*Moist fish with a Moroccan marinade*

### VEGETARIAN

#### Sweet Potato Pastry Tart with Plum Tomatoes and Mozzarella (M, Su)

*Soft potato base with juicy tomato and oregano speckled with torn cheese*

#### Pea and Mint Frittata with Goats Cheese Topped Roast Vine Tomatoes (E, M, Su)

*Fresh mint and peas pan fried with eggs sliced into wedges and served with a tomato accompaniment*

#### Vegetarian Kofta Ball Curry (C,Se)

*Homemade savoury vegan balls in a spiced curry gravy*

#### Flat Mushroom with Thyme, Goats Cheese and Tomato Confit (C,M)

*A large mushroom simply grilled with melting goats cheese garnished with slow cooked tomato*

#### Warm Spinach Roulade stuffed with Mediterranean Vegetables (E, M)

*Slices of light spinach roulade filled with cream cheese, grilled peppers, aubergines and courgettes*

All main courses are served with a selection of seasonal vegetables and potato

### DESSERT

Coconut Ricotta & Blackberry Cheesecake (E, G, M)

*Served on sweet beetroot coulis*

Sweet & Salty Cheesecake with Cherries & Berries (G,M,Su)

*Soft, savoury hinted dessert with a fruit compote*

Cambridge Burnt Cream (E,M)

*The original crème brûlée served with raspberries*

Salted Chocolate Delice & Vanilla Ice Cream

*A chocolate pudding with a hint of rock salt served with a soft scoop of ice cream*

Chocolate and Walnut Brownie (E,G M N)

*A rich sticky square of indulgent chocolate cake served with vanilla ice cream and a sweet beetroot cordon*

Green Tea Panna Cotta with Vanilla (M)

*A classic with a twist using green tea and vanilla to delicately flavour the cream*

Elderflower Panna Cotta (G,M)

*A refreshing creamy dessert partnered with strawberries & a brown butter crumble*

Pear & Hazelnut Dartois (E,G,M,N)

*A delicate puff pastry tart with fruit & a hazelnut frangipane*

Exotic Fruit Pavlova (E,M)

*Classic meringue base with cream and a mix of exotic fruits for colour and taste*

Chocolate & Ginger Torte (E,G,M,Su)

*Decadent chocolate cake with two hits of ginger topped with chocolate ganache served with vanilla cheesecake cream*

Fig and Almond Tart (E,G,M,N)

*Honey roasted figs served in a sweet tart case*

Tuscan Style Pear and Chocolate Tart (G,M)

*Another Italian favourite - a short crust base with a rich chocolate and sweet pear topping*

Fresh Fruit Salad

*A selection of juicy fruits both tropical and native*

### DRINKS

Cafetière Coffee

Please choose 1 dish from each category

**2 Course Lunch £24.50 + VAT (& 5% service) per person**

**3 Course Lunch £29.00 + VAT (& 5% service) per person**

**3 Course Dinner £34.00 + VAT (& 5% service) per person**

Allergens key:

- C: contains celery
- Cr: contains crustacean
- E: contains egg
- F: contains fish
- G: contains gluten
- L: Lupin
- M: contains milk
- Mu: contains mustard
- N: contains nuts
- P: contains peanuts
- Se: contains sesame
- Sf: contains shellfish
- So: soya
- Su: contains sulphites