

Event Menus

Starters

Barkham blue cheese soufflé with red wine poached pear salad (v)	£5.25
New potato and smoked mackerel timbale with fig vinaigrette	£5.25
Beef fillet carpaccio with sweet basil and applewood smoked cheddar crisps	£6.95
Pan fried scallops with pea puree and home smoked bacon salad	£6.95
Clam and smoked haddock risotto	£6.75
Mushroom ravioli with rocket sauce and parmesan (v)	£6.50
Oyster Rockefeller, served hot with spinach, mornay sauce and parmesan	£8.00
Hot smoked salmon and cucumber and chervil salad	£8.00
Chicken liver pate with toasted brioche & Oxford sauce	£6.50
Duck rilletes with toasted olive oil bread & red onion marmalade	£6.25
Baked local goat's cheese in shortcrust pastry, spring leave salad and blackberry vinaigrette	£6.95
Terrine of ham hock with homemade piccalilli, spelt bread & butter	£6.50

Soups

Minestrone with borlotti beans, spinach & langoustines served with pesto	£7.00
Broccoli soup with ricotta cheese dumplings (v)	£5.00
Pea, lettuce and nettle (v)	£6.50
Tomato gazpacho with olive oil, mint and lime (cold) (v)	£6.00
Roasted plum tomatoes on the wine, basil & caramelised garlic (v)	£6.25

Main Course

Pan fried lamb rump with garlic and rosemary jus, fondant potatoes & comfit tomato	£16.50
Roasted duck breast with peppercorn sauce, parsley steamed potatoes and olive oil, carrot flan	£16.00
Grilled fillet steak "Wellington" , port sauce, steamed leek gratin	£19.50
Steamed sea bream fillet, new potatoes, wilted greens & lemon mayonnaise	£17.50
Baked fillet of salmon, basil pesto, braised fennel & hand cut chips	£15.50
Roast topside of beef, roast potatoes, carrot & swede mash, spring greens and natural gravy, homemade horseradish	£14.00
Roast leg of lamb, fondant potatoes, carrots, honey roast parsnips, spring greens, garlic and rosemary jus, homemade mint sauce	£17.00
Roasted loin of suckling pig, steamed spinach, glazed carrots & mustard sauce	£16.50
Grilled marinated free range chicken breast in lemon zest juice, thyme and garlic, potato Provençal	£16.00
Comfit of duck leg, butter bean and chorizo stew, spinach, rhubarb chutney	£14.50
Local farmed trout fishcakes, lemon & herb mayonnaise, crunchy seasonal salad	£14.00

Baked breaded salmon & haddock fillet with a basil tomato chutney,
steamed olive oil new potatoes £15.50

Steamed hake and beurre blanc sauce, mushroom mousse in
savoy cabbage packet £16.50

Vegetarian options

Lentil & spinach lasagne with homemade pasta, smoked Applewood
cheddar crust £16.00

Wild mushroom risotto, sun blushed tomatoes & watercress pesto £14.50

Seasonal vegetables with tagliatelle & roasted tomato sauce £14.00

Couscous with spiced aubergine and chickpea stew £13.50

Gratin of seasonal vegetables with garlic potato crust £14.00

Vegan options

Mushroom and chestnut Wellington £14.50

Vegetable tofu curry £13.50

Homemade bean burger and hand cut chips £14.50

Vegetable cottage pie £14.50

Spinach and dhal curry £13.50

Desserts

Apple and cinnamon crumble with homemade custard £6.00

Poached pears with chocolate sauce and vanilla ice cream £6.00

Eton mess with homemade meringue, chantilly cream & summer fruit £6.50

Bittersweet chocolate cake with raspberry coulis £6.00

Lemon meringue tart with strawberries £7.00

Selection of ice cream £5.00

Selection of sorbet £6.00

Rice pudding with marc, raisin and prunes £5.50

Lemon syllabub £5.00

Simply summer fruits, lemon juice and sugar (only available
from June to August) £7.00

Strawberry mousse with shortbread and cream £6.50

Bread & butter pudding with custard £5.00

Pear and almond tart, apricot jus £5.50