

June Tribute Menu

Homemade Summer Vegetable Soup (gf,v,vg)

Flaked Salmon Salad (gf)

baby gem lettuce, shaved radish, watercress & a lemon mayonnaise dressing

Pulled BBQ Pork Crostini (gf)

toasted sourdough topped with BBQ pulled pork & caramelised red onion

Grilled Goats Cheese & Marinated Beetroot (gf,v,vg)

thinly sliced beetroot marinated in thyme & red wine vinegar with baked goats cheese & rocket

Deconstructed Pork Wellington (gf)

stuffed loin of pork served with a mushroom cream sauce & a pastry lid
with crushed roasted new potatoes & seasonal vegetables

Hunters Chicken (gf)

chicken breast stuffed with mozzarella, wrapped in bacon & oven roasted with BBQ sauce
with crushed roasted new potatoes & seasonal vegetables

Pan Fried Hake (gf)

red pepper ragout, crispy sage, crushed roasted new potatoes, side salad

Penne Pasta & Butternut Squash (gf,v,vg)

with roasted butternut squash, tomato & a parmesan cream

Chocolate & Coconut Tart (gf,v,vg)

Sticky Toffee Ice Cream Sundae (gf,v,vg)

sticky toffee sponge, vanilla ice cream, whipped cream, toffee sauce, wafer

Mixed Summer Berries (gf,v,vg)

homemade raspberry sauce & fruit sorbet

Selection of Great British Cheeses (gf,v,vg)

served traditionally with crackers, chutney & grapes

Tea & Coffee

(g) dish can be made gluten free or gluten free alternative available on request

(v) dish is suitable for vegetarians

(vg) dish can be adapted or made vegan on request