

# Sample Dinner Menu

## STARTERS

### Soufflé

*Mature cheddar cheese twice baked soufflé, Waldorf salad, cauliflower cheese purée, Parmesan crisp*  
£7.95

### Hash

*Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, apple and lovage purée* £6.95

### Salmon

*Wharf distillery "Safine Drenc" gin cured salmon, cucumber, kohlrabi, crispy caper berries, buttermilk, herb oil* £9.95

### Scallops

*Seared Brixham scallops, curried crispy cauliflower, sea vegetables, pea purée, cured bacon* £11.95

## FISH & VEGETARIAN MAINS

### Vegetable and Cheese Wellington

*Mushroom duxelles, red pepper, brie, spinach and chilli jam baked in crisp puff pastry, tender stem broccoli, baby carrots, creamy Madeira wine sauce* £15.95

### Truffle Tortelloni

*Wild mushroom fricassé, mange tout, tarragon butter sauce, Parmesan cheese* £17.95

### Bouillabaisse

*Mediterranean fish and seafood stew "Bouillabaisse" sea vegetables, crusty bread* £17

### Fillet of Market Fish

*Saffron risotto, red pepper, spinach, pine nuts, wilted samphire* £18.50

## MEAT & POULTRY MAINS

### Gloucestershire Old Spot Belly of Pork

*Slow roasted overnight, crispy crackling, boubble&quake, roasting juices, apple & lovage purée* £17.95

### Spinach Stuffed Breast of Guinea Fowl

*Mushroom & truffle tortelloni, Parma ham, tenderstem broccoli, edamame beans, Madeira wine sauce*  
£18.95

### Gressingham Duck Breast

*Potato Anna, girolles mushroom purée, tenderstem broccoli, baby carrots, Port wine and blackberry jus*  
£21.95

### Watford Fields Rump of Lamb

*Dauphinoise potatoes, crispy sweetbreads, minted edamame beans with bacon, shallots, verjus Blanc with grapes* £22.50

### Sirloin Steak

*Hereford sirloin of beef, triple cooked chips, green beans in bacon, cherry tomatoes, beer battered onion rings, peppercorn sauce* £25.95