

Garden Restaurant Menu

Three Courses £59

(Available Friday – Saturday Evenings)

Starters

'Home-Smoked' Pan-fried Scallops

Served with a Salad Nicoise GF

Wild Pollen Pan-fried Salmon

with Roasted Red Pepper Textures, Goat's Cheese Bon Bons, Micro-cress and Mango Gel

Marble Guinea Fowl, Duck, Chicken and Parma Ham Terrine

with Roasted Fig, Toasted Sour Dough, Apple Pear and Fig Chutney

Fresh New Season White and Green Asparagus

with Poached Egg and Truffle Hollandaise v

Mains

'Posh Fish and Chips'

Pan-fried Sea Bass with Fondant Potato, Pea Shoots, Pea Sauce and Lemon Vinegar GF

Roast Pave of Halibut

with Spinach Puree, Cauliflower Mash, Samphire, Cherry Tomatoes and Saffron Sauce

Oven-baked Loin of Lamb

with Mini Shepherd's Pie, Rosemary & Garlic Roasted Root Vegetables and Redcurrant Jus GF

Roast Fillet of Beef

with Potato Terrine, Baby Leeks, Chantenay Carrots, Curly Kale, Horseradish Emulsion and Red Wine Jus

Wild Mushroom Buckwheat 'Risotto'

with Caramelised Shallots, Tenderstem Broccoli, Superfood Pesto and Red Wine Reduction vGA

Dessert

Chef's Assiette of Orange and Ginger

Tangerine Tart, Orange and Ginger Crème Brulee, Caramelised Clementine, Blood Orange, Ginger and Clotted Cream Ripple Ice Cream

Bitter Chocolate Fondant

with Honeycomb Ice Cream

Raspberry and Lemon Mille-feuille

with Raspberry Sorbet and Home-made Limoncello

'The Crown' Pear Belle Helene

with warm Chocolate Sauce and Vanilla Ice Cream

Cheese

Selection of English and French Cheeses Served with Grapes,
Home-made Chutney, Truffle Honey and Crackers

**additional cheese course 14*

*Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens.
Please advise a member of staff in advance of any dietary requirements.*

GF – Gluten Free, GFA – Gluten Free available, V – Vegetarian, VG – Vegan, VGA – Vegan Available

*A 10% discretionary service charge will be added to your bill
Please feel free to speak to a member of staff if you would like it removed.*

*The Restaurant is not open to children under 12 or dogs,
children under 12 and dogs are welcome in the snug and the barn area of the Inn.*



Tasting Menu

(Available Friday – Saturday Evenings)

£69 per person

Chef's Amuse-bouche

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'Home Smoked' Pan-fried Scallops

served with a salad Nicoise GF

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'Posh Fish and Chips'

Pan-fried Sea Bass with Fondant Potato, Pea Shoots, Pea Emulsion and Lemon Vinegar GF

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Lemon Sorbet with Home-made Limoncello

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Roast Fillet of Beef

with Pomme Puree, Braised Ox-cheek, Baby Carrots, Shallot Puree, Cavolo Nero and Red Wine Jus

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Chef's Assiette of Orange and Ginger

Tangerine Tart, Orange and Ginger Crème Brulee, Caramelised Clementine, Blood Orange, Ginger and Clotted Cream Ripple Ice Cream

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Coffee or Tea with Petit Fours

Check out the Ginger Shop

Home-made Chutneys,
Piccalilli and
Truffle Honey

