



## Monthly Menu

*Two Courses 29 Three Courses 36*

### **Starters**

Chilled Cucumber, Apple, Yogurt and Mint Soup VG, GF

Superfood Salad with Smoked Duck and Rose Harissa Dressing

Poached Mackerel with Pickled Beetroot, Fennel and Radish Salad, Olive Oil and Beetroot Vinaigrette

### **Mains**

Pan-fried Salmon with Egg Noodles, Summer Vegetables, Chilli, Ginger and Saffron Broth

Oven-baked Supreme of Chicken with Feta Cheese, Sun-Blushed Tomatoes, Pesto Mash and Black Olive Jus GF

Potato Gnocchi with Asparagus, Sugar Snap Peas, Wild Mushroom, Baby Spinach and Cep Purée V

### **Desserts**

Chef's Pimm's Summer Pudding with Clotted Cream

Vanilla Roasted Peaches, Apricot and Nectarines with Vegan Vanilla Ice Cream VG, GF

Warm Chocolate and Orange Tart with Blood Orange Sorbet

