GRADUATION SILVER CELEBRATION

£24.95 PER PERSON

STARTER S

SOUP OF THE DAY with artisan rustic bread & butter DEEP-FRIED BRIE in panko breadcrumbs with chutney (v)

THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (v)

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread

MAINS

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries

SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, red wine jus and aioli

ROASTED BUTTERNUT SQUASH & SWEET POTATO TART stuffed with roasted peppers, leeks, confit tomato topped with Cropwell Bishop custard and Stilton & walnut crumb (v)

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with fries

CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with English cider & honey mustard dressing

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans

SUNDAY ONLY

ROAST PORK LOIN with Bramley apple butter, crackling, stuffing wrapped in bacon, smoked beef-dripping roasted potatoes, honey-glazed carrots & parsnips, seasonal greens and Yorkshire pudding

FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy (v)

DESSERTS

BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v) ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE with Bourbon vanilla, praline and double chocolate ice cream (v)

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)

STRAWBERRIES & FROZEN NATURAL YOGHURT with rhubarb & rose flavour curd (v) 200 calories or less

ADDITIONAL COURSE (+ £3PP)

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v)

HOT DRINKS

AMERICANO / BREAKFAST TEA

DRINKS PACKAGES Pre-order only

PERONI 6 Bottles of Peroni for £20

BRONZE Choose 2 for £30

SANDBOX, CHENIN BLANC 13% South Africa

CRUSH GRAPES NOT DREAMS, CABERNET SAUVIGNON 14% South Africa

> VQ, MERLOT ROSÉ 12% Spain

SILVER Choose 2 for £40

TOKOMARU BAY, SAUVIGNON BLANC 12% New Zealand

RAMÓN BILBAO, RIOJA 13.5% Spain

LA VIE EN ROSÉ, CINSAULT 11.5% France

CELEBRATION CAKE Pre-order only for £19.95 **GOLD** Choose 2 for £50

CHABLIS BROCARD, CHARDONNAY 12.5% Burgundy, France

ROTHSCHILD MOUTON CADET, BORDEAUX 13% Bordeaux, France

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask are mere very. Please note an optional 10% service charge will be added to the bill for tables of 8 or more