

Starters

Tomato & Fennel Soup (V) Tomato & Fennel Soup finished with Herb Oil

Salmon Fishcakes Pan fried Salmon Fishcakes with Watercress Mayonnaise and Seasonal Salad

Chicken Liver Pâté Handmade Chicken Liver Pâté with toasted Manchester Bread and Red Onion Chutney

Main Courses

Pork Belly Sage & Garlic stuffed Pork Belly with Buttered Spring Greens and Caramelised Apples

Chicken Free Range Chicken Breast on Mustard Mash with Sprouting Broccoli and Tarragon Cream Sauce

Pea & Mint Risotto (V) Garden Pea and Mint Risotto with Rocket & Parmesan

Salmon Grilled Fillet of Sustainable Salmon with Asparagus, Jersey Royals and Hollandaise

Desserts

Eton Mess English Strawberries and Vanilla Cream with Meringue

Apricot & Almond Tart Apricot & Almond Tart with Honeyed Yoghurt

English Cheeses English Cheeses served with homemade Chutney and English Cheese Biscuits

Includes 2 175ml Glasses of House Wine, Water & Coffee