

Starters

Celeriac & parmesan veloute |

Almonds, truffle oil

Beef fillet carpaccio |

Beetroot, horseradish, rocket, shallot

Cisswood scotch egg |

Lemon aioli, spinach, watercress

Cisswood cured salmon |

Crème fraiche, pomegranate, rye bread

Mains

Roasted pork belly |

Roast potatoes, apple sauce, red wine jus

Pan-fried salmon |

Herb cous-cous, cherry tomatoes, lemon cream

Sirloin of beef |

Roast potatoes, Yorkshire pudding, pan juices

Mushroom risotto |

Feta, truffle & watercress salad, pine nuts

Dessert

Sticky toffee pudding |

Vanilla ice cream, lime butterscotch

Pine nut & lemon Bakewell |

Vanilla ice cream, almond granola

Passion fruit posset |

Toffee & white chocolate popcorn, raspberry sorbet

English cheeses |

quince, celery, rye crackers, grapes, chutney

THE GARDEN RESTAURANT



Father's day 17th June

3 courses | £29.50

Tea, coffee & infusions | £4.50