SUPPER 8'45 p.m

Autumn Festival Menu

£20 per Person

Mains

Roasted Breast of English Chicken

Tomato, chick pea and chorizo stew, buttered green beans and chicken gravy

Twice Baked Tunworth Cheese Souffle

Roasted New potatoes, House pickled shallot and parmesan salad and rich cheese sauce

Dessert

Warm Apple Crumble

Topped with short bread served with Vanilla bean Custard

DINNER 8 p.m.

Autumn Festival Menu

£40 per Person

Mains

Slow Braised Stokes Marsh Farm Beef Blade

Truffle and parmesan fries, rich peppercorn sauce, slow cooked mushroom and vine tomato with local watercress and pickled shallot salad

Cornish Crab Crusted Cod Fillet

Crushed new potatoes, tenderstem broccoli and creamy shellfish sauce

Sweet Potato and Green Pea Falafel Fritter

Roasted hispi Cabbage, rich coconut curry sauce, flame roasted peppers and house pickled red onion

Wiltshire Belly of Pork

Pancetta and potato cake, braised red cabbage, apple sauce, crackling and cider and sage jus

Dessert

Autumn apple pot

Spiced apple compote, chilled vanilla creamed rice, shortbread crumble and green apple sorbet

Classic Vanilla Crème Brûlée

Homemade spiced shortbread

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and clotted cream ice cream

Selection of English cheeses

with homemade chutney & Crackers