



FESTIVAL OF BRITAIN MENU

3 courses £35.00

Available 12pm to 6.30pm

STARTER

Grilled Courgette (vg)
cashew nut mousse, buckwheat,
pickled shallots

Caesar Salad
grilled chicken, gem hearts,
anchovy dressing, parmesan, croutons

Cheese Soufflé (v)
creamy leeks

Cured Salmon
sour cream, caper, brown bread & butter

MAIN

Roasted Heritage Carrots (vg)
cashew nut mousse, pine nuts brittle

Lemon Thyme Glazed Chicken Breast
new potatoes, mushrooms, leeks

Fishcake
cucumber salad,
smoked mackerel velouté

Skylon Pie (5.00 supp)
shepherd's pie or fish pie

DESSERT

Coconut Tapioca (vg)
mango sorbet

Ice Cream and Sorbets
ask you server for flavours

Date & Molasses Sticky Toffee pudding
vanilla ice cream 502 kcal

SIDES

Fries 6.50
Gem Leaf Salad 6.00
Green Mixed Vegetables 6.00

Truffle Parmesan Fries 7.50
Creamy Spinach 7.00
Truffle Mash Potato 7.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need 2000kcal a day. Calorie information is available on request.