

Menu of the Month

May 2026



Minimum of 10 (Short cover charge 50% for one, then 100% for any further dropouts)

One Starter, One main, One dessert – for all
Cheese and Biscuits + Coffee, tea, and Mints included

£53.00

Please choose 1 from each below

Starter

1. House smoked chicken, pickled baby vegetables, saffron aioli, micro herbs.
2. Salt baked heritage beetroot, goats curd, roast walnuts, endive salad.
3. Feta and roasted red pepper tart, baby leaf salad, mint oil.
4. Oak smoked wye valley salmon, caper berries, shallots, lemon, toasted rye bread.

Main

1. Line caught stone bass, crushed herbed jersey royals, buttered sea veg's and kale, salsa Verde.
2. Banham chicken breast, stuffed with a wild mushroom mousse, fondant potato, rosemary jus.
3. Cauliflower steak, spiced cauliflower puree, confit baby vegetables, baby water cress
4. Confit garlic and mint lamb rump, parsley mash potato, seasonal greens, red wine jus.

Desserts

1. Rhubarb and apple crumble tart, cinnamon anglaise.
2. Summer pudding torte.
3. Baked white chocolate and strawberry cheesecake.
4. Tiramisu dome, cappuccino cream.

