Menu of the Month

September 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

£56.00

Please choose 1 from each below

Starter

1. Pressed ham hock terrine, homemade piccalilli, sourdough toast.
2. Fire roasted red pepper, black olive and mozzarella tart, plum and apple chutney.
3. Hot smoked mackerel rillette, lemon and dill crème fraiche, toasted rye bread.
4. Panzanella salad. Heritage tomato's, cucumber, red onion ciabatta croutons torn basil.

Main

1. Banham chicken breast, dauphinoise potato, honey roasted Olivette carrots, tender stem broccoli, tarragon and red wine jus.
2. Pan fried Brixham sea bream, buttered hispi cabbage, parsley mash, white wine butter sauce.
3. Rump of lamb, puy lentil and vegetable casserole, Parisienne potatoes
4. Grilled vegetable and sun-dried tomato tart seasonal vegetables and potatoes.

Desserts

1. Butterscotch and chocolate cheesecake, chocolate sauce.
2. Raspberry and almond tart salted caramel ice cream.
3. Passionfruit and mango delice, passion fruit coulis.
4. Classic banoffee pie.