

Menu of the Month

October 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. Roasted red pepper and tomato soup, sourdough croutons, basil oil.
2. Oak smoked salmon, finely sliced shallots and capers, gribiche sauce, herb salad.
3. Spinach and goats cheese tart, caramelised onion chutney.
4. Gressingham duck liver mousse, whipped truffle butter, fig and apple compote.

Main

1. Roast east coast cod loin, crushed herb potato's, fine beans and shallots, brown shrimp and caper butter sauce.
2. Pork chop, white bean and root vegetable ragu, apple and cider sage sauce.
3. Sweet potato and chickpea loaf, seasonal vegetables, tomato and olive passata.
4. Oven roasted pheasant, braised red cabbage, confit garlic fondant potato, port and red currant jus.

Desserts

1. Plum and almond tart, warm cinnamon and vanilla crème anglaise.
2. Banoffee cheesecake.
3. Passion and mango delice, confit lemon.
4. Sticky toffee pudding, toffee sauce and salted caramel ice cream.

