

## Dinner Menu

### Starters

Chefs Soup of the Day with Crusty Bread	£5.95
Salmon Gravalax, Horseradish Pannacotta, Crisp Vegetable Salad, Lemongrass Foam	£6.50
Chicken Liver Parfait, Poppy Seed Crisp, Toasted Bread's and Chutney	£5.95
Asparagus Espuma, Soft Boiled Hens Egg, Panchetta	£7.50
Confit Rabbit, Runner Bean Rissotto	£6.25
Seared King Prawns, Chilli Jam, Mixed Leaves	£7.50

### Main Course

8oz Fillet of Hereford Beef, Macaire Potato, Horseradish and Celeriac Puree, Shallot Onion Rings, Raisin and Port Reduction	£24.50
10 oz Ribeye of Hereford Beef, Confit Tomato, Field Mushroom, Onion Ring, Served with Potato Wedges & either Mixed Green Salad or Green Beans With Shallot & Parsley	£18.00
Honey and Balsamic Glazed Duck Breast, Spring Greens, Cinnamon and Cherry Sauce	£15.75
Fillet of Black Bream, Mediterranean Crushed Potatos, King Prawns, Caper Butter	£16.00
6 oz Spring Lamb Chump, Chorizo and Savoy Cabbage, Fondant Potato, Quince and Sage	£17.25
Fricasse of Wild Mushrooms, Summer Vegetables, Poached Hens Egg, Almond Hollandaise	£12.50

### Additions

Thick Cut Fries, Garlic Mayonnaise	£2.50
Mixed Leaf Salad	£2.50
Basket of Bread (for 2 to share)	£1.50
Rocket, Pine nut, Parmesan Salad	£2.50
Steamed Seasonal Vegetables	£2.00

### Desserts

Chocolate Eclairs, Farmclose Strawberries	£4.95
Mont Blanc Meringue, Chestnut Cream & Vanilla Custard	£4.50
Vanilla Pannacotta, Prune Compote	£5.50
Banoffee Brulee, Vanilla Shortbread	£4.50
Cappuccino Tiramisu, Baileys Ice Cream & Ginger Biscuit	£4.75
Selection of British & Continental Cheeses	£6.50
Freshly Ground Coffee with Swynford Petit Fours	£2.75
Selection of Herbal and Traditional Teas with Swynford Petit Fours	£2.75