



PLATINUM SET MENU

£44.95 PER PERSON

CANAPÉS AND PROSECCO ON ARRIVAL

STARTERS

SOUP OF THE DAY with artisan rustic bread & butter

CRISPY KARAAGE CHICKEN with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce

SCALLOPS OF THE DAY Ask for today's special (+£2 supplement)

LOBSTER & KING PRAWN POT in Devon crab crème fraîche with toasted ciabatta bread

CROPWELL BISHOP CUSTARD with a stilton & walnut crumb and a radish & beetroot salad

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread

MAINS

9OZ 28-DAY-AGED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale

ROASTED PORK BELLY & SEARED SCALLOPS with potato dauphinoise, butternut squash purée, toasted almonds, crackling and red wine jus

7oz FILLET STEAK with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips (+£3 supplement)

RED SNAPPER FILLET with king prawns, Devon crab butter, samphire, asparagus and baby potatoes

PRIMAVERA RISOTTO with asparagus, soya beans & peas topped with baby kale and basil dressing (v)

PAN-FRIED BRITISH VENISON with beef & bone marrow bomb, squash dauphinoise, green beans, toasted pine nuts and Port jus

CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with English cider & honey mustard dressing

SUNDAY ONLY

TRIO OF ROASTS BEEF, PORK AND CHICKEN with Bramley apple butter, crackling, stuffing wrapped in bacon, smoked beef-dripping roasted potatoes, honey-glazed carrots & parsnips, seasonal greens and Yorkshire pudding

FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy (v)

SIDES

SEASONAL GREENS (V) / ROCKET AND PARMESAN SALAD

DESSERTS

- WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)
BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v)
DULCE DE LECHE LAVA FONDANT with praline ice cream and peanut butter crumb (v)
BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)
STRAWBERRIES & FROZEN NATURAL YOGHURT
with rhubarb & rose flavour curd (v) 200 calories or less
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ADDITIONAL COURSE (+ £3PP)

- BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v)
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HOT DRINKS

AMERICANO / BREAKFAST TEA

DRINKS PACKAGES

Pre-order only

PERONI

6 Bottles of Peroni for £20

BRONZE

Choose 2 for £30

SANDBOX,
CHENIN BLANC
13% South Africa

CRUSH GRAPES NOT DREAMS,
CABERNET SAUVIGNON
14% South Africa

VQ MERLOT ROSÉ
12% Spain

SILVER

Choose 2 for £40

TOKOMARU BAY,
SAUVIGNON BLANC
12% New Zealand

RAMÓN BILBAO, RIOJA
13.5% Spain

LA VIE EN ROSÉ, CINSAULT
11.5% France

GOLD

Choose 2 for £50

CHABLIS BROCARD,
CHARDONNAY
12.5% Burgundy, France

ROTHSCHILD
MOUTON CADET,
BORDEAUX
13% Bordeaux, France

CELEBRATION CAKE

Pre-order only for £19.95