

Function Menu 3 - 2026

Mushroom Velouté with Wild Garlic ^v

Fan of Seasonal Melon with Parma Ham and Fresh Figs ^{Gf}

Ham Hock Terrine with Piccalilli and Warmed Individual Artisan Loaf



8 oz Sirloin Steak served with Green Peppercorn Sauce ^{Gf}

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Roasted Tomato, Asparagus and Organic Mature Cheddar Tartlet ^v

— Chef's Selection of Vegetables and Potatoes —



Vanilla Crème Brûlée

Pot au Chocolate with Black Raspberry Liqueur, Fresh Raspberries and Vanilla Ice-cream

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue
served with Caramelised Red Onion Chutney and Arran Oatcakes



Coffee and Mints

£49.00

Sample menu subject to seasonal changes