

Dinner – Naturally

Cauliflower

Soup, Parmesan croûte

Game

West Lodge Park pâté, apple and grape chutney

Melon

Gallia and chanterais, soft fruits

Prawn

Salmon tian, dill crème fraiche

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### Sacombe Hill farm pork

Belly, sage mash, braised cabbage, caramelised carrots, cappuccino sauce

### Minute steak

Pomme pont neuf , pan fried mushroom, rocket salad

### Line caught cod

Citrus crust, lemon balm rice, grilled asparagus

### Vegetable lasagne

Peppers, aubergine, courgette, red onion

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Vanilla

Vanilla iced parfait, raspberry coulis

Passion fruit

Crème Brûlée, palmiers

Manor Farm creamery Ice creams

Exclusive strawberry, Belgian chocolate chip and Banana butterscotch

Fresh fruit salad

Manor Farm Gold Medal vanilla ice cream

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### Newby of London tea or Café du Monde coffee

Available with homemade petit fours for £3.50 or £3.75 for espresso or cappuccinos

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Sommeliers wine recommendations – *I suggest the light notes of a Ribatejo from Portugal (Bin 226-£34.50), which goes well with the steak, alternatively try a beautiful gruner veltliner from Austria (Bin 101-£35.50) for the cod. Both available by the glass for £6.50(175ml) or £6.95(250ml)*

1 course £15

2 courses £20

3 courses £25