

## Starters

|   |   |
|---|---|
| <b>Artisan Bread and Olives</b> (v) - Olive Oil and Balsamic Vinegar  | 4 |
| <b>Seasonal Soup</b> - Artisan Bread and Butter   | 5 |
| <b>Asparagus and Roasted Cherry Tomato</b> (v) - Rocket Leaves, Balsamic Reduction and Parmesan Shavings                | 5 |
| <b>Cornish Crab Salad</b> - Deep Fried Cod Fish and Ponzu Dressing  | 6 |
| <b>Creamy Wild Mushroom Bruschetta</b> (v) - Aged Balsamic Reduction and Parmesan Shavings                              | 6 |
| <b>Chicken Liver Parfait</b> - Toasted Brioche  | 7 |
| <b>Garlic Butter Prawns</b> - Fresh Chives and Toasted Ciabatta   | 7 |
| <b>Hand Dived Scallops</b> - Tomato, Mango and Cucumber Salsa   | 9 |
| *£3 Supplement*   |   |
| <b>Tasting Platter</b> - A combination of Crab Salad, Chicken Liver Parfait, Hand Dive Scallop and Garlic Butter Prawns | 8 |

## Mains

|   |    |
|---|----|
| <b>Orchard Reared Pork 'Tomahawk'</b> - Creamy Potato Bonbons, Truffle Bean Puree and Jus         | 19 |
| <b>Corn Fed Chicken Breast</b> - Pomme Puree, Cream Cabbage, Pancetta and Jus                     | 15 |
| <b>Pan Fried Scottish Salmon</b> - Marinated in Orange Marmalade and Fennel Salad                 | 16 |
| <b>Sous Vide Lamb Rump</b> - Sautéed New Potatoes, Grilled Courgettes, Broad Beans and Minted Jus | 19 |
| <b>Dover Sole 'Veronique'</b> - Creamy Vermouth and Grapes, Whipped Potato                        | 20 |
| <b>Ras El Hanout Cauliflower Steak</b> (v) - Grilled Asparagus and Sweet Tomato Basil Sauce       | 12 |
| <b>Seafood Pasta</b> - Linguini Pasta, Prawns, Clams and Garlic                                   | 15 |

## Chef's Signature Dish

|  |    |
|--|----|
| <b>Fillet of Herefordshire Beef</b> - Foie Gras, Fondant Potato and Buttered Young Gem | 27 |
| *£8 Supplement*  |    |

## 28-Days Aged Herefordshire Beef

|  |    |
|--|----|
| <i>All Grills come with Hand Cut Chips Flat Mushroom and Roasted Cherry Tomato with a choice of either Mushroom Sauce, Peppered Sauce or Béarnaise</i> |    |
| <b>8oz Ribeye Steak</b>  | 21 |
| <b>8oz Sirloin Steak</b>   | 22 |
| <b>8oz Fillet Steak</b>  | 28 |

## Sides

|                        |   |
|------------------------|---|
| <b>Hand Cut Chips</b>  | 3 |
| <b>Greek Salad</b>     | 3 |
| <b>Creamy Mash</b>     | 3 |
| <b>Sautéed Spinach</b> | 3 |
| <b>Green Beans</b>     | 3 |

## Desserts

|  |   |
|--|---|
| <b>A selection of 'Rossa' Ice Cream</b> (v) – 3 Scoops – Please ask your server about our flavours | 5 |
| <i>Vegan Alternative of Vanilla or Chocolate</i>   |   |
| <b>Vanilla Cheesecake</b> (v) - Fruits of the Forrest Coulis                                       | 5 |
| <b>Sticky Toffee Pudding</b> (v) - Toffee Sauce and Vanilla Ice Cream                              | 5 |
| <b>Classic Lemon Tart</b> (v) - Mascarpone and Lemon Brittle                                       | 5 |
| <b>Dark Chocolate Cremeux</b> (v) - Honey Comb Ice Cream   | 6 |
| <b>Brandon Apple Tart</b> (v) - Cinnamon Ice Cream   | 6 |
| <b>Chocolate Sphere</b> (v) - Salted Caramel Mousse and Poached Plum                               | 6 |
| <b>Fowlers of Earlswood Cheese Selection</b> - Biscuits, Grapes and Seasonal Chutney               | 8 |

(v) - Vegetarian

(gf) - Gluten Free

Allergens - Many of our dishes contain common allergens, Please speak to a member of staff if you have any allergies and we will assist you where possible. Our dishes are prepared in areas which allergenic ingredients are present and therefore we cannot guarantee that dishes are 100% free of these ingredients due to the preparation process.

**Residents on an Food Inclusive Package are entitled to the following allowance for the corresponding package:**

**£20 for a Two Course Dinner and £25 for a Three Course Dinner**

**Any spend over your allocated amount shall be charged accordingly.**