



# TRIBUTE MENU

## TO START

**Parsnip & Russet Apple Soup** (GFO)(V)(VG)  
Bloomer bread

**Smoked Ham Hock & Chicken Terrine** (GFO)  
Piccalilli, olive bread, pickles

**Oak Smoked Salmon** (GFO)  
Shallots, Lilliput capers, dill & lemon dressing, rye bread

**Fricassee of Wild Mushrooms & Baby Spinach** (V)(VG)(GFO)  
Toasted olive bread, truffle oil

## TO FOLLOW

**Pan Fried Breast of Chicken** (GF)  
Creamed potatoes, baby vegetables, chicken sauce

**Sauté Fillet of Sea Bream** (GF)(V)  
Fondant potato, samphire & curly kale, salsa verde

**8oz Sirloin Steak** (GF)  
Triple cooked chips, cherry vine tomatoes, garlic & parsley butter  
(£6.50 supplement)

**Sweet Potato, Butternut Squash & Coconut Thai Curry** (GF)(VG)  
Aromatic rice, raita

## TO FINISH

**Chocolate Fondant** (GF)(V)  
Vanilla pod ice cream

**Toffee & Honeycomb Cheesecake** (V)  
Toffee sauce, berries

**Lemon Meringue Pie** (V)  
Lemon sauce, redcurrants

**English Cheese Board** (GFO)  
Dried figs, quince jelly, fudges biscuits  
(£4.00 supplement)

Dishes may contain allergens. If you have any dietary requirements please speak to a member of staff.  
(GF) - Gluten free (V) - Vegetarian (VG) - Vegan (GFO) - Gluten free option (VGO) - Vegan option