*SPRING / SUMMER MENU (March – end of September)*

*STARTERS*

*Smoked haddock and crab fishcakes with a dill mayonnaise*

*Roasted red onion and goat’s cheese tartlet with a beetroot and orange relish*

*Chicken liver and port pâté with toasted walnut bread*

*Asparagus soup with a hint of cream (v)*

*Salmon and pesto filo parcels*

*Hummous with mixed leaves, avocado, marinated olives with pitta bread (v)*

 *Roasted peppers, stuffed with vine tomatoes, anchovy fillets, garlic and basil*

*MAIN COURSE*

*Roasted salmon fillet with a sun-dried tomato tapenade*

*Pork tenderloin with a creamy caramelized apple and sage sauce*

*Halloumi, beetroot, baby spinach and walnut salad (v)*

*Braised beef with mushrooms and marsala cream*

*Spring lamb, slow cooked with roast onion and rosemary gravy*

*Chicken, leek and chestnut mushroom puff pastry pie*

*Fish pie (a mix of smoked haddock, cod and salmon) in a creamy sauce with a crispy herb cheese rosti topping*

*Shitake, porcini and butternut squash risotto with a lemon and sage butter (v)*

*All main courses served with Dauphinoise, new potatoes and seasonal vegetables.*

*(All meat and eggs from free - range or organic produce)*

*PUDDINGS*

*Salted caramel cheesecake*

 *Apple and elderflower oaty crumble*

*Crème Brulee*

*Seasonal fruit medley with minted sugar*

*Sticky chocolate brownie with a warm chocolate sauce*

*Berry pavlova*

 *Sweet pastry tart with crème anglaise and strawberries*

*Local cheeses and biscuits*

*All puddings served with choice of cream, custard or local Cotswold ice cream*