

# THE FARMER'S SELECTION

Group Dining Menu  
Three courses 35



## Starters

### Scottish cured smoked salmon

Cucumber, lemon and gin dressed herbs with toasted dark rye bread

### Crispy duck salad

Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots

### Baby spinach, walnut and goat's cheese salad

dressed with honey balsamic v

## Market Specials

**Pan fried sea bass fillet**  
with tiger prawns, shaved fennel, radish salad and lemon herb dressing

### Classic hamburger

Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips

### Portobello mushroom

#### Wellington

Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

### Tortellini cacio e pepe

with white wine and Italian hard cheese crème v

## The Dessert Pantry

### Eton mess

Chantilly cream, crushed meringue, strawberries and raspberry coulis v

### Toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

### Cheese selection

Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

v Suitable for vegetarians.