

# 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.