

# Menu One

£37.50

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## Starters

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Roast red pepper soup with salsa  

Chicken skewers, tikka spices



Fried chilli squid, Thai herbs, noodle salad

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## Mains



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*All our dishes are served with house salad or chips*

Risotto with asparagus, broad beans, peas  

Ribeye steak (225g) with peppercorn sauce


Salmon fishcakes, spinach, dill butter sauce 



Butter chicken or vegetable curry,  
makhani sauce, rice  

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## Desserts

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Sticky toffee pudding, vanilla ice cream 

Apricot, kirsch & almond tart, clotted cream  

Selection of homemade ice creams,  
chocolate & hazelnut wafer biscuit 

### New season dishes

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Estate SS21

## Menu Two

£40.00

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### Starters

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Beetroot salad with ajo blanco, almonds, dill vinaigrette (VG) (GF)

Crispy duck spring rolls (GF)

Tempura king prawns, chilli jam, lime

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### Mains

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*All our dishes are served with house salad or chips*

Spinach & ricotta ravioli, sage butter, almonds (V)

Skewered chicken souvlaki, pitta, tzatziki

Ribeye steak (225g) with peppercorn sauce

Loch Duart salmon, teriyaki sauce, rice

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### Desserts

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Drunken pineapple, rum syrup, coconut sorbet (VG) (GF)

Chocolate fondant, vanilla ice cream (V)

Selection of homemade ice creams,  
chocolate & hazelnut wafer biscuit (V)

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## Menu Three

£52.00

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### Appetisers

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Giant Apulian Cerignola olives 

Hummus, fried garlic & chilli, pitta bread  

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### Starters

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Grilled asparagus, romesco, balsamic, almonds  

Yellowfin tuna tartare, avocado, soy wasabi dressing 

Isle of Man scallops thermidor 


San Daniele ham, buffalo ricotta, honey, pistachio nuts 

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### Mains

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*All our dishes are served with house salad or chips*

Mayfield Swiss cheese & spinach tart, poached egg,  
truffle butter 

Fillet steak (225g) with peppercorn sauce


Slow roast crispy duck, wok fried greens, sesame

Sea bass, tikka spices or simply grilled


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### Desserts

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Chocolate fondant, vanilla ice cream 

Mascarpone creme brûlée, raspberry sorbet 

Quicke's Vintage Cheddar | Colston Bassett Stilton  | Tunworth  
*Water biscuits, pear & apple chutney, red grapes, walnuts*

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