

A La Carte

Dinner Menu

Starters

Soup of the day £6.5 (vegan)

with fresh bread

Ham hock and pickle pressing £9

with roasted garlic puree, charred leek and citrus gel, sourdough crumb

Pimms cured loch duart salmon, £10

with mixed berries, pickled cucumber and mint gel

Heritage tomato salad £9

with buffalo mozzarella, tomato and basil consommé

Smoked bibury trout, £8.5

with beetroot relish, pickled vegetables and horseradish ice cream

Mains

Creedy carver duck breast £22

with grilled peaches, broccoli puree, tenderstem

Blackcurrant tea rolled pork tenderloin £24

with slow cooked pork belly, caramelised apple puree, potato rosti

Catch of the day £22

(please ask a member of staff for today's offering)

Beetroot risotto £17

with candied walnuts, crumbled goats cheese, burleigh garden herbs

Moroccan chickpea and vegetable tagine £16

with apricot cous-cous and coriander

Desserts

Salted caramel & chocolate tart £8

Orange sorbet, chocolate & almond macaroon, honeycomb

Crispy Coconut Rice pudding £7

Mango sorbet, diced mango and coriander

Frozen banana parfait £8

Whisky ice cream and banana bread

Rum caramelised pineapple £8

Tarragon and chilli pineapple salsa, coconut sorbet

Selection of home made ice creams and sorbets

Single scoop £2

Selection of local cheeses, £10

grapes, celery and chutney

Sides

Steamed Vegetables £4.5

Mixed Salad Forager's Bowl £4

Triple Cooked Chips £4.5

Creamed Potatoes £4.5

New Potatoes £4.5

Food Allergies & Intolerances

To the best of our knowledge no genetically modified ingredients are used in this menu.

If you have allergies or intolerances, please inform us at the time of ordering.