



COUNTRY HOUSE · HOTEL · RESTAURANT

Summer lunch

Cream of Hungersheath asparagus soup with chive crème fraîche

Home made corned beef with carpaccio of beetroot, English mustard cream and Goldstone made
Scotch egg

Grilled fillet of Tern Fisheries trout with sweet onion and garden parsley puree and toasted brioche

Warm garden salad with radish, spinach, pickled celery and single Gloucester cheese

Marinated chicken breast in coriander and lime with garden salad, garlic dressing and Ross Farm
free range poached egg

Cottage cheese, red onion and fennel tart with roast new potatoes with rosemary and basil

Poached fillet of salmon with purple sprouting broccoli, kale and a marjoram vinaigrette

Summer fruits quark crème brûlée

Garden rhubarb and hazelnut crumble with cinnamon fromage frais

Garden rose petal and almond sorbet with strawberries and black pepper syrup

2 courses £18.50

3 courses £24.90

British and continental cheeses
With celery, grapes and home made chutney £7.95

Cafetière of coffee or pot of tea
Petits fours £3.60

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