

Spring/Summer Starters: January 2021 – December 2021

Cost per portion

Vegetarian

Baked Ricotta Soufflé & Asparagus Salad with Asparagus Pesto, Watercress, Dijon Vinaigrette	@ £9.50
Summer Salad with Home made Goats Curd & Radishes	@ £9.50
Salad of roasted Tomatoes, Leeks, grilled Dorsten Goats Cheese & Watercress. Herb Vinaigrette	@ £9.50
Pea, Bean and Feta Salad with Pea Shoots & Basil Dressing	@ £9.50
Tomato Tartar with Fine Beans, Smoked Paprika & Crème Fraiche	@ £9.50

Fish

Beetroot & Vodka Cured Scottish Salmon Gravavlax with Beet Salad & Celeriac Remoulade	@ £10.20
Hendricks Gin Cured Scottish Salmon Gravavlax with Brown Shrimps, Waxy Potatoes & Dill Dressing	@ £10.20
Dorset Crab Salad with Cucumber, Tomato Petals, Radish & Lemon Dressing	@ £10.20
Tuna Salad with Pickled Cucumber, Sesame Soy Dressing	@ £10.20
Russian Salad with Tiger Prawns & Watercress. Lemon & Chive Dressing	@ £10.20
Seared Orkney Scallops with Pea Puree, English Asparagus and Garden Peas	@ £11.00

Meat & Poultry

Figs with Prosciutto & Rocket Salad. Vinaigrette	@ £11.00
Beef Carpaccio with Dijon Vinaigrette and Capers	@ £11.00
Old School Smooth Chicken Liver Parfait, Caramelised Onion Confit, Cornichons	@ £11.00
Ham Hock, Watercress and Carlin Pea Salad with Rapeseed Dressing	@ £11.00

Sharing Platters

Dried Cured Hams with English Charcuterie, Parmesan, Hummus, Baba Ganoushe, Tzazaki, Feta & Olives, Breads	@ £12.50
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Bread

Sourdough Bread from Brick House Bakery	@ £2.20
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All prices are subject to VAT

Spring/Summer Main Course: January 2021 – December 2021

Cost per portion

Vegetarian

Spinach, Ricotta and Black Olive Pithivier with Rocket Salad	@ £19.60
Roasted Red Peppers with Harissa Spiced Puy Lentils, Lime Yoghurt Dressing, dried Rose Petals, Coriander Cress & Sumac	@ £19.60
Asparagus, Mint & Lemon Risotto with Parmesan & Rocket	@ £19.60
Spring Vegetable Pie with Baby Potatoes & Broccoli	@ £19.60
Rigatoni with Baby Courgettes, Broad Beans and Tomatoes in a Cream Sauce	@ £19.60
Parmesan Polenta with Portobello Mushroom, Twice Baked Goats Cheese Soufflé & Wild Garlic Pesto, Pea Shoots	@ £19.60

Fish

Fillet Salmon with Sauce Vierge served with Bowls of Baby Potatoes	@ £23.90
Fillet Salmon with Samphire, Tomatoes and Vermouth Cream Sauce	@ £23.90
Fillet Sea Trout with Pea Risotto & Minted Pea Sauce	@ £23.90
Fillet Sea Bream with Brown Shrimps & Lemon Butter Sauce served with Fine Beans and Bowls of Baby Potatoes	@ £25.30
Fillet Sea Bream with Baby Potatoes, Broad Beans, Crispy Bacon & Seaweed Vinaigrette	@ £25.30
Fillet Baked Hake with Roasted Heritage Tomatoes, Baby Leeks and Basil Dressing served with Bowls of Baby Potatoes	@ £25.30
Fillet Pan Fried Hake with Pickled Fennel, Sea Vegetables & White Wine Sauce	@ £25.30
Fillet Roasted Brill with Puy Lentils, Brown Shrimp & Dill Vermouth Cream Sauce	@ £26.90

Meat & Poultry

Corn Fed Breast Chicken with Early Peas & Button Onions. Madeira Sauce. Served with Bowls of Baby Potatoes	@ £25.30
Seared breast of Guinea Fowl with Fondant Potato, Fine Beans wrapped in Pancetta. Jura Sherry Sauce	@ £26.90
Confit Duck Leg with Baby Potatoes, Endememe Beans and Lardoons with Herb Vinaigrette	@ £26.90
Belly of Pork with Purple Sprouting Broccoli, Apple Puree & Madeira Sauce. Served with Bowls of Baby Potatoes	@ £26.90
Rump Lamb with Heritage Tomatoes, Feta & Oregano. Served with Bowls of Baby Potatoes	@ £28.30
Lamb Loin with Parmesan Risotto, Wild Mushrooms and Pan Juices	@ £31.30

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Spring/Summer Dessert Menu: January 2021 – December 2021

	Cost per portion
<u>Tarts</u>	
Lemon Tart with Candied Lemons, Cardamom Crème Anglaise & Lemon Thyme	@ £8.80
Apricot & Pistachio Tart served warm with Clotted Cream	@ £8.80
Gooseberry & Elderflower Crème Fraiche Tart	@ £8.80
Rhubarb & Custard Tart	@ £8.80
Blueberry Bakewell Tart with Blueberry Compote & Crème Anglaise	@ £8.80
Lemon Meringue Tart with Summer Berries & Lemon Balm	@ £8.80
Elderflower Tart with Strawberries & Mint	@ £8.80
<u>Fruit</u>	
Gooseberry Fool	@ £8.80
Stem Ginger & Rhubarb Panna Cotta served in a Double Walled Glass	@ £8.80
Eton Mess - Summer Berries, Jelly, Coulis, Fruit, Meringue & Lemon Balm	@ £8.80
Summer Pudding - The SJ Way!	@ £8.80
Roasted Peaches, Home Made Granola, Lemon Thyme, Vanilla Cream and Caramelised Almonds	@ £8.80
Cranachan - Oats, Cream, Honey, Whisky & Raspberries	@ £8.80
Strawberry Panna Cotta served in a Double Walled Glass	@ £8.80
<u>Chocolate</u>	
Layered Dark Chocolate Mousse Cake with Raspberries & Mirror Glaze	@ £8.80
Baked White Chocolate and Summer Berry Cheesecake	@ £8.80
Raspberry, White Chocolate & Pistachio Tart	@ £8.80
Volhrana Chocolate & Salted Caramel Tart with Clotted Cream	@ £8.80
Dark Chocolate & Cherry Frangipani Tart with Chocolate Sauce and Nibbed Chocolate	@ £8.80
Chocolate Brownie Cakes with Poached Cherries and Chocolate Cream	@ £8.80
<u>Cheese</u>	
A Selection of Cheeses (If you have any preferences please do let us know)	@ £9.40
<u>Coffee</u>	
Volcano single origin hand roasted fair trade Guatemalan Coffee in Cafetieres, Tea, Tisanes, Perruche Sugar, Semi Skimmed Milk & Petit Fours	@ £4.30

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Spring/Summer Vegan Menu: January 2021 – December 2021

	Cost per portion
<u>Starters</u>	
Tomato Tartar with Fine Beans, Smoked Paprika & Soy Yoghurt	@ £8.50
Minestrone Salad with Rocket & Vegan Pesto	@ £8.50
Peach, Bean & Almond Salad with Buckweat & a Balsamic Dressing	@ £8.50
<u>Mains</u>	
Roasted Red Peppers with Harissa Spiced Puy Lentils, with Caramelised Onions, Cherry Tomatoes, a Lime Vegan Yoghurt Dressing, dried Rose Petals, Coriander Cress & Sumac	@ £19.50
Asparagus, Mint & Lemon Risotto with Wilted Rocket and Pesto	@ £19.60
Cous Cous with Check Peas, Coriander, 'Burnt' Aubergine, Pomegranate & Tahini	@ £19.50
Sweet Potato & Cauliflower Katsu Curry with Rice, Edemame Beans & Pickled Vegetables	@ £19.50
<u>Dessert</u>	
Eton Mess - Summer Berries, Jelly, Coulis, Fruit, Aquafaba & Lemon Balm	@ £9.50
Roasted Peaches, Home Made Granola, Lemon Thyme, Vanilla Soy Yoghurt & Caramalised Almonds	@ £9.50
Oreo Chocolate Mousse	@ £9.50
Chocolate & Cherry Tart with Coconut Cream & Cherry Syrup	@ £9.50
Lemon Drizzle Sponge, Blueberry Compote & Lemon Syrup	@ £9.50

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Spring/Summer Starters: January 2021 – December 2021

Cost per portion

Vegan

Somerset Red & Essex White Quinoa with Roasted Butternut Squash, Norfolk Chick Peas & Roasted Carrot Falafels, Hummus, Crispy Kale Fava Umami Dressing with Filippo Berio EV Olive Oil @ £9.50

Vegetarian

Spiced Pumpkin Veloute with Ricotta Ravioli, Parmesan and Truffle Oil @ £9.50

Salt baked Heritage Carrots, Golden Beet & Goats Curd Salad @ £9.50

Gorgonzola, Cranberry and Pecan Tart with Bitter Leaf Salad @ £9.50

Long Stem Broccoli, Blue Burder Cheese, Pear and Cob Nut Salad @ £9.50

Roasted Butternut Squash Salad with Chickpeas, Felafels and Pomegranate @ £9.50

Caramelised Onion, Fig & Goats Cheese Tart @ £9.50

Salad of Girolles, Parsnips & Gog Magog Beans with Hazelnut Dressing @ £9.50

Fish

Tuna Tartare with Avocado & Soy Dressing @ £10.20

Chilli & Pernod spiked Tomatoes with Feta & Prawns @ £10.20

Rillettes of poached Sea Trout with Braeburn Apple & Horseradish @ £10.20

Cod & Crab Fishcakes with Tartare Sauce @ £10.20

Smoked Haddock & Coriander Arrancini with Quails Eggs & Curry Sauce @ £10.20

Cured Salmon Salad with Celeriac Remoulade, Beetroots & Baby Leeks @ £10.20

Meat & Poultry

Serano Ham Croquettas with Romensco Sauce @ £11.00

Salad of Wood Pigeon with Hazelnuts, Bitter Leaves & Redcurrants @ £11.00

Warm Salad of Jerusalem Artichokes & Bacon Lardons with Baby Leaves @ £11.00

Duck Pastrami, Blood Orange and Chicory Salad @ £11.00

Carpaccio of Beef with a Tonnato Dressing @ £11.00

Rabbit, Pork & Pistachio Terrine with Pickled Vegetables @ £11.00

Bread

Brick House Bakery Bread @ £2.20

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Autumn/Winter Main Course: January 2021 – December 2021

Cost per portion

Vegan

Mushroom & Chestnut Wellington with Puree Potatoes, Heritage Carrots, Gravy @ £19.60

Vegetarian

Pan fried Gnocchi with Wild Mushrooms, Madiera Cream Sauce and Lemon Thyme @ £19.60

Parmesan Polenta with roasted Cauliflower & Cobnut Crumb @ £19.60

Roasted Red Peppers with Harissa spiced Puy Lentils, Tomatoes, Lime Yoghurt, Sumac, Rose Petals & Coriander @ £19.60

Barley Risotto with Feta, Pumpkin, Pumpkin Seeds & Pomegranate @ £19.60

Spinach & Ricotta filled Portobello Mushrooms with Polenta Chips & Aioli @ £19.60

Spicy Lentil Stew with home made Peshwari Naans @ £19.60

The Perfect Nut Roast with puree Potatoes and roasted Carrots @ £19.60

Fish

Fillet Salmon with roasted Vegetables, Potatoes and Chorizo @ £24.00

Fillet of Hake with Celeriac Mash, Kale & Crispy Leeks. Olive Oil Dressing @ £24.00

Fillet Cod, Buttered Vegetables, Tarragon scented Vermouth Sauce @ £25.30

Fillet of Cornish Sea Bream, Hispy Cabbage, Puy Lentils, Grenoblaise Sauce @ £25.30

Paprika Roast Monkfish with Paella Rice & Romensco Dressing @ £26.85

Meat & Poultry

Breast of Chicken with Thyme scented Fondant Potatoes, Leeks & Wine Jus @ £25.30

Breast of Chicken with Puree Potatoes, Button Onions, Chestnut Mushrooms, Pancetta & Red Wine Sauce @ £26.20

Breast of Guinea Fowl with Creamed Brussel Sprouts & Madeira Sauce. Bowls Baby Potatoes roasted with Garlic & Rosemary @ £26.80

Belly Pork marinated in Lemon & Fennel Seeds on Puy Lentils, Carrots, Celery, Red Onions. Thyme Jus @ £27.50

Beef Bourguignon with Wild Mushrooms, Garlic Mash, glazed Button Onions @ £27.50

Breast Duck on Celeriac Mash, Kale, Wild Mushrooms, Redcurrant Thyme Jus @ £28.40

Pan fried Partridge Breast, braised Leg with Lentils, Butternut Pumpkin & Walnut Dressing @ £28.40

Rose Veal Saltimbocca with Baby Potatoes & Purple Sprouting Broccoli, Sage Butter Sauce @ £28.40

Rump Lamb rubbed with Rosemary served with Dauphenoise Potatoes, Honey glazed Carrots, Rosemary scented Sauce @ £27.50

Cannon of Lamb, Rosemary Risotto, sautéed Kale, Wild Mushroom Sauce @ £28.40

Venison Wellington with Puree Potatoes & braised Red cabbage, Red Wine Sauce @ £31.30

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Autumn/Winter Dessert Menu: January 2021 – December 2021

Cost per portion

Vegan

Blood Orange & Thyme Polenta Cake @ £8.80

Tarts

Treacle & Apple Tart with Clotted Cream @ £8.80

Pear Frangipani Tart with Pouring Cream @ £8.80

Santiago Tart @ £8.80

Custard Tart dusted with Nutmeg, served with Rum soaked Vine Fruits @ £8.80

Apple Tarte Tatin with Custard @ £8.80

Bramley & Blackberry Crumble Tart with Custard @ £8.80

Christmas Bakewell Tart with Cinnamon scented Cream @ £8.80

Passionfruit & Orange Tart with Cardamom Cream @ £8.80

Bramley Apple Crumble with Clotted Cream & Blackberries @ £8.80

Fruit

Baked Pumpkin Cheesecake @ £8.80

Sticky Toffee Date Pudding with Sticky Toffee Sauce @ £8.80

Mango & Passionfruit Panna Cotta @ £8.80

Baked Amaretto Plums with Granola, Clotted Cream @ £8.80

Poached Pears with Chocolate Brownie & Chocolate Sauce @ £8.80

Winter Clementine Trifle @ £8.80

Blood Orange Posset @ £8.80

Rose & Pomegranate Panna Cotta @ £8.80

Chocolate

Chocolate, Chai and Raspberry Tart with Raspberry Sauce @ £8.80

Dark Chocolate, Cocoa & Pistachio Tart @ £8.80

Volhrona Chocolate Tart with Salted Caramel Popcorn @ £8.80

Espresso Tiramisu @ £8.80

Cheese

Great British Cheeseboard with Crackers & Picky Fruits @ £9.40

Coffee

Volcano single origin hand roasted fair trade Guatemalan Coffee in Cafetieres, Tea, Tisanes, Perruche Sugar, Semi Skimmed Milk & Specialty Chocolate @ £4.30

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Spring/Summer Vegan Menu: January 2021 – December 2021

	Cost per portion
<u>Starters</u>	
Somerset Red & Essex White Quinoa with Roasted Butternut Squash, Norfolk Chick Peas & Roasted Carrot Falafels, Hummus, Crispy Kale Fava Umami Dressing with Filippo Berio EV Olive Oil	@ £8.50
Salad of Girolles, Parsnips & Gog Magog Beans with Hazelnut Dressing	@ £8.50
Roast Root Vegetable Salad with Dukkah & Spinach	@ £8.50
Wild & Cultivated Mushroom Pate with Cornichons & Sourdough Toast	@ £8.50
<u>Mains</u>	
Mushroom & Chestnut Wellington with Puree Potatoes, Heritage Carrots, Gravy	@ £19.50
The Perfect Nut Roast with Puree Potatoes & Roasted Carrots	@ £19.50
Smokey Porcini 'ragout' with Pearl Barley, Parsley & Thyme	@ £19.50
Polenta with Wild Mushrooms, Hazelnuts & Figs	@ £19.50
Puy Lentil Casserole, Pickled Aubergine, Zehug, Coriander Cress & a Tahini Dressing	
<u>Dessert</u>	
Apple Tarte Tatin with Vanilla Vegan Yoghurt	@ £9.50
Baked Amaretto Plums with Granola & Coconut Cream	@ £9.50
Vegan Black Bean Brownie with Blueberry Compote & Coconut Cream	@ £9.50
Cookie Butter Crème Brulée	@ £9.50
Salted Caramel Chocolate Nut Tart with Vanilla Vegan Yoghurt	@ £9.50

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