



### Prawn & avocado parfait

gremolata, baked olive bread, baby gem

### Chef's soup of the day

please ask your Host for details **(V)** (B)

### Home-made bacon, goat's cheese & baby onion tart

parsley dressing, white wine sauce

#### Cantaloupe melon

fresh raspberries, blueberries, elderflower and lime syrup

#### **(7)** (8) (7)

#### STEAK & GRILL NIGHT

sample the finest aged cuts for the most succulent of tastes, well done, medium or rare - vou tell us how vou like it

### The Deli

Available as STARTER or MAIN

Help yourself to our range of seasonally created salad dishes, cold meat selection and tasty dressings.

#### CATCH OF THE DAY

speak to your Host or see our blackboard for details

### **BUTCHER'S BLOCK**

### Rosemary studded leg of lamb

redcurrant ielly, mint sauce

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

### Slow roasted pork belly

apple sauce, crackling

### Classics

Relax...We'll bring it straight to your table...

### Blacksticks Blue soufflé

fricassée of beans, roasted shallots, white wine cream



### **Beef & mushroom braise**

fresh baked tomato, herbed Parmentier potatoes. tenderstem broccoli, peppercorn sauce

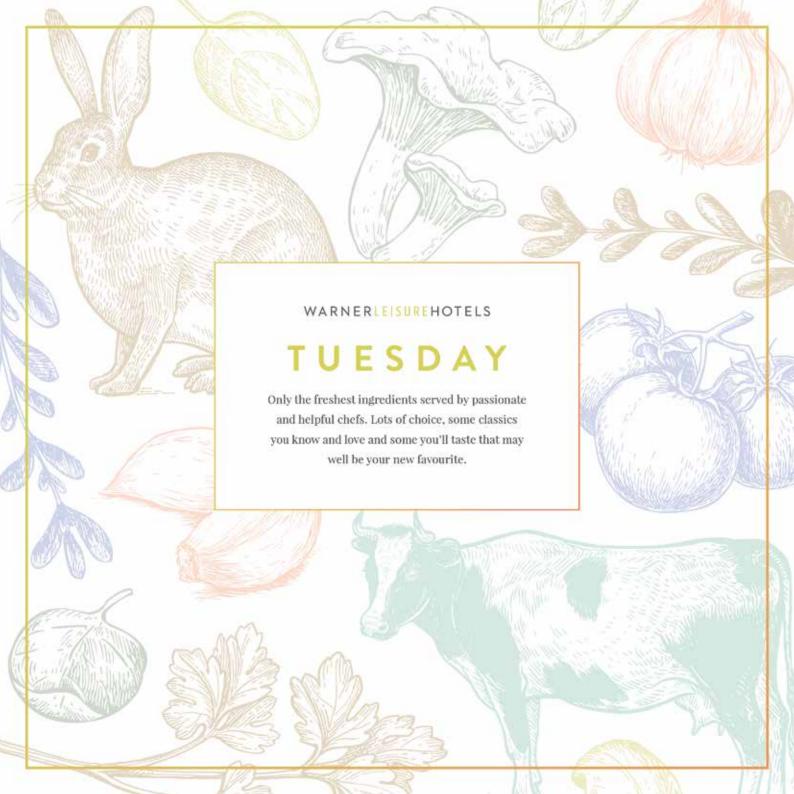
### Slow roasted duck leg

curly kale, asparagus, Parmentier potatoes, redcurrant jus

#### Barley risotto, exotic mushrooms & artichokes sweet pea pesto,

**W** 

🛡 – Vegetarian 🔞 – Gluten free 👲 – Vegan





### Baked Cheddar cheesecake

tomato and spring onion salad, deep fried roquette, parsley oil

### Chef's soup of the day

please ask your Host for details **(7)** 

### Rabbit, ham hock & tarragon terrine

golden beetroot piccalilli. toasted brioche

#### Fresh salmon fishcakes

green salad. horseradish mayonnaise

#### PEA & PIE SUPPER

it's a great British tradition, no messing, the best bies with all the classic garnishes

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### **BUTCHER'S BLOCK**

### Thyme roasted, 28-day aged topside of beef

horseradish sauce. Yorkshire pudding

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

#### Marmalade glazed bacon loin

English mustard

### Classics

Relax...We'll bring it straight to your table...

### Wild mushroom, confit onion & Cheddar cheese tart

seasoned fries, watercress, spring onion, carrot and sweet pepper salad

#### Sticky roast pork belly plum sauce, egg noodles,

stir fried vegetables

#### Savoury breadcrumbed chicken breast

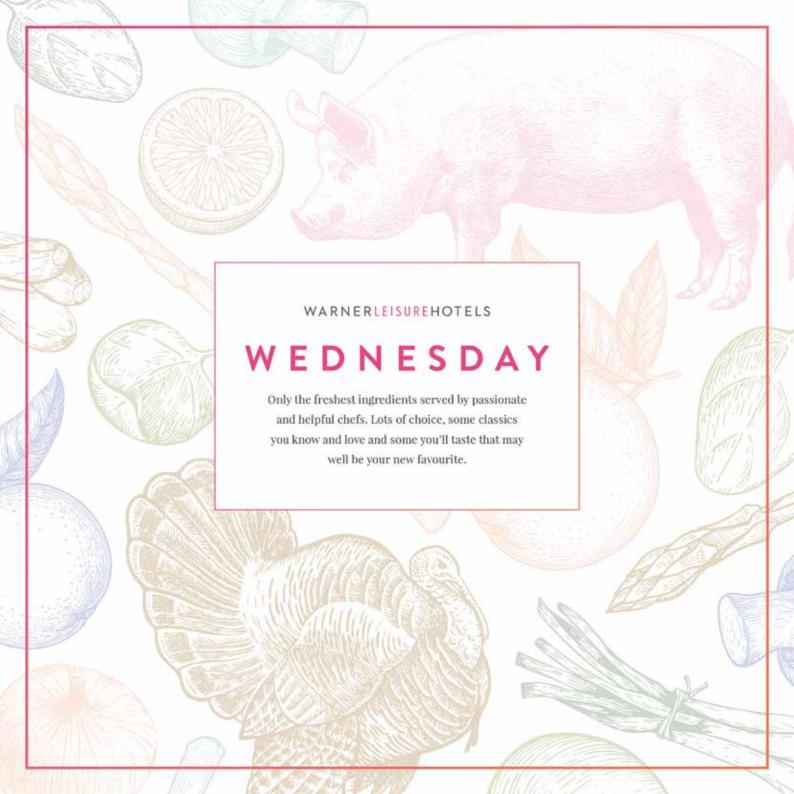
chunky ratatouille, garlic and rosemary roasted potatoes

### Chickpea, sweet potato & coriander tagine

sultanas, cumin and turmeric rice



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Home-made chicken liver & sherry pâté Melba toast, fig relish

Chef's soup of the day please ask your Host for details

**(7)** 

Port Salut & caramelised onion soufflé shallot purée. white wine cream

Strawberry, watermelon & roquette salad watercress, rhubarb vinegar dressing **(7)** 

#### INDIAN CURRY BAR

whether hot and spicy or cool and mild, we have just the curry and all the accombaniments for you to enjoy

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#### CATCH OF THE DAY

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### **BUTCHER'S BLOCK**

Maple ℰ orange glazed turkey breast

baked cranberry stuffing

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

Honeyed ham

fresh pineapple

### Classics

Relax...We'll bring it straight to your table...

Camembert, pipérade tart roquette, warm chargrilled pepper and potato salad, parsley oil

Pan roasted chicken breast

blue cheese mash, sugar snaps and fine beans, white wine cream

Pan fried pork loin steak

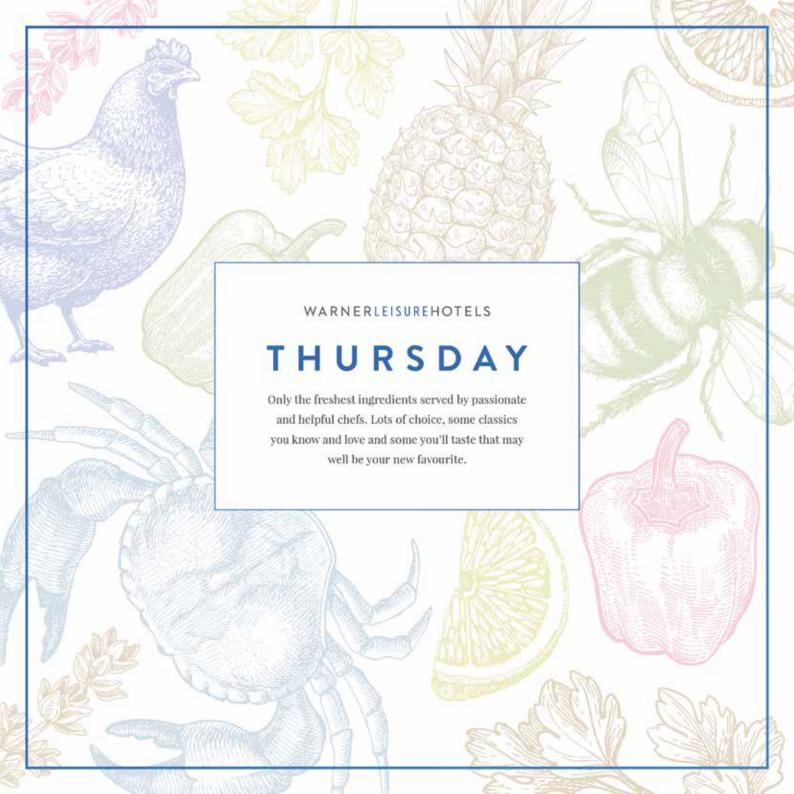
pickled apple purée, braised carrots, spring onion and Cheddar mash, red wine gravy

Spiced sweet potato, chickpea & spinach pithivier

fresh asparagus, roasted butternut squash, chives, tomato, black olive ragù



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#### Home-made baked crab cheesecake

Asian slaw. sweet chilli sauce

### Chef's soup of the day

please ask your Host for details **(7)** 

### Feta, pear & fig salad

pine kernel and honey dressing **(7)** 

### Vegetarian meatballs bolognaise

slow cooked in tomato sauce, garlic bread, roquette, shaved Italian style cheese

#### THE ASIAN BAR

get ready for all the sizzling tastes of the Orient, with your favourite accompaniments

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#### CATCH OF THE DAY

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### **BUTCHER'S BLOCK**

### Sage & honey roasted pork loin

apple sauce, crackling

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

#### Herb roasted chicken

lemon and thyme dumplings

### Classics

Relax...We'll bring it straight to your table...

#### Butternut & mature Cheddar soufflé

sautéed potatoes, fine beans and tomato, chive, white wine cream sauce



### Shin of beef Wellington

creamed potatoes, summer vegetables, red wine gravy

#### Herb crusted lamb rump

buttered carrots and courgettes, crushed potatoes, white wine and basil sauce

#### Vegetable pine nut tart

carrot purée, roasted shallots, sautéed potatoes and spinach, gremolata











#### Pork rillettes

baked sourdough croûte, pickled vegetable ribbons

# Chef's soup of the day

please ask your Host for details

### Chicken & wild mushroom mini pie

shallot purée, white wine cream, crispy shallots

#### Cantaloupe melon

fresh raspberries, blueberries, elderflower and lime syrup

#### THE GREAT BRITISH CHIP SHOP

fried fish and seafood, beer battered sausages, gravy, curry sauce, mushy peas, pickles

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redcurrant jelly, mint sauce

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#### Herb roasted chicken

lemon and thyme dumplings

### Classics

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### Wild mushroom, confit onion & Cheddar cheese tart

seasoned fries, watercress, spring onion, carrot and sweet pepper salad

### Pan fried beef medallions

Portobello mushroom, little gem and garden pea fricassée, wholegrain mustard sauce, dauphinoise potatoes

### Roasted duck breast

pea and bacon ragout, fondant potato

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## Spiced sweet potato, chickpea & spinach pithivier

fresh asparagus, roasted butternut squash, chives, tomato, black olive ragù



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Rabbit, ham hock & tarragon terrine golden beetroot piccalilli, toasted brioche

Chef's soup of the day please ask your Host for details

**(7)** 

Feta, pear & fig salad pine kernel and honey dressing **(7)** 

salmon tart capers, asparagus, lime, honey and stem ginger dressing

Warm kiln roasted

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baked cranberry stuffing

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

Honeyed ham

fresh pineapple

### Classics

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### Blacksticks Blue soufflé

fricassée of beans, roasted shallots, white wine cream



### Moroccan spiced lamb kofta

herb couscous, fresh tomatoes, roasted aubergines **Shin of beef Wellington** 

creamed potatoes, summer vegetables, red wine gravy

Barley risotto, exotic mushrooms & artichokes

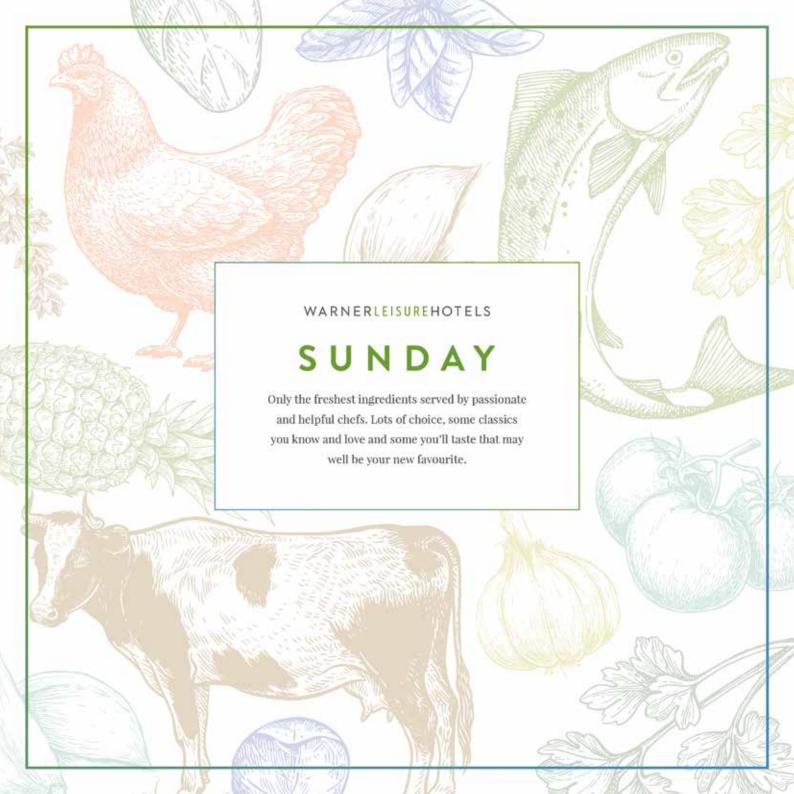
sweet pea pesto



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#### Classic Bleiker's smoked salmon

crusty tomato bread, pickled fennel, crème fraîche

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### Vegetarian meatballs bolognaise

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#### Butternut & mature Cheddar soufflé

sautéed potatoes, fine beans and tomato, chive, white wine cream sauce



### Garlic ℰ rosemary marinated lamb rump

buttered gnocchi, fine beans, tomato dressing

### Chicken stuffed with herb butter

grilled vegetables. sweet potato fries

### Vegetable pine nut tart

carrot purée, roasted shallots, sautéed potatoes and spinach, gremolata



