

Dinner Party Menu – March

(available every evening for tables of 8 or more)

Starters.....

Fire roasted purple beetroot with sheep's curd & a spiced nut granola (V)

Pressed & sliced Sandridge Farm pork belly with a frisee salad & a caper & raisin dressing

Black pudding & smoked haddock scotch egg with a fish roe mayonnaise & micro coriander

Jerusalem artichoke soup with roasted lemon oil & crispy Jerusalem artichoke (V)

Main Courses.....

Pan-fried guinea-fowl breast with chorizo, petit pois a la francaise & ratte potatoes

Tandoori dusted monkfish tail with spinach, cauliflower pakoras, poppadum, cauliflower puree

Root vegetable & cavolo nero wellington with gorgonzola sauce & candied walnuts (V)

Roundhill Farm rump steak, chips, confit tomatoes, green salad & garlic hollandaise

To Share..... Rosemary roasted rack of Dorset lamb with ratte potatoes, confit tomatoes & garlic hollandaise sauce (Medium-rare - 45 minutes cooking time, £7.50pp supplement)

Puddings.....

Sticky toffee pudding with butterscotch sauce & vanilla ice cream

Yoghurt pannacotta with blueberry compote & tonka bean meringue

Chocolate brownie with chocolate chantilly & home-made white chocolate 'Aero'

Selection of English cheeses with R & C chutney, biscuits, grapes & quince

A selection of home-made Rose & Crown ice creams & sorbets

Two courses - £28.50, Three courses - £33.50

(£4.00 discount Sunday to Thursday)

