

# Kitchen Garden

## STARTERS

Roasted Tomato and Red Pepper Soup Garnished with Mozzarella  
£4.95

Smoked Salmon, Asparagus and Quails Egg With Caviar Dressing  
£6.95

Panache of Melon Fresh Berries and Sorbet  
£5.95

Duck Liver Pate With Toasted Croutes and Homemade Chutney  
£6.50

## MAINS

Grilled Rib-Eye Steak, Roasted Plum Tomato and Mushrooms with Dauphinoise Potato  
£19.50

Slow Cooked Belly Pork with Honey and Ginger Glaze on a bed of braised red cabbage with sage buttered Anya Potato  
£16.50

Teriyaki Seared Salmon with Noodles in a Thai Broth  
£14.50

Supreme of Corn Fed Chicken Filled with Brie and Spring Onion served with Herb Rice  
£15.50

Linguine with Wild Mushrooms, Sun-Blushed Tomatoes, Olives and Pesto  
£13.50

Accompanied with a Panaché of Vegetables

## DESSERTS

Warm Chocolate Fondant with Thaymar Pistachio Ice Cream  
£5.50

Tiramisu with Homemade Shortbread and Macaroons  
£5.25

Strawberry and Cream Shortbread  
£5.75

Passion Fruit Brûlée with homemade biscuits  
£5.95

Selection of English Cheeses, with Homemade Chutney  
With local Plum Bread  
£6.50