

## **Starter Selection**

### **Soups**

Roasted red pepper and tomato with basil creme fraiche\*  
Wild mushroom and blue cheese with herb croutes\*  
Spinach and potato finished with rocket oil\*  
Minted pea with crispy pancetta  
Spiced butternut squash with parmesan croutons\*  
Aubergine, chickpea and ricotta with sesame toasts\*  
\*All soups are accompanied with white or brown bread  
Filled short-crust pastry tarts  
Bacon and creamed leek  
Spinach and Parma ham  
Crab and gruyere cheese  
Caramelised red onion, sweet pepper, basil and brie\*1  
Camembert and asparagus\*  
Three cheese: pecorino, cheddar and goats cheese\*  
All tarts are served with a small dressed salad

### **Salads**

Classic Caesar salad: kos lettuce, anchovies, garlic croutons, parmesan, aioli dressing  
Nicoise salad: mixed leaves, confit tuna, new potatoes, green beans, hard boiled egg, anchovy  
Greek salad: baby spinach dressed in balsamic, tomatoes, cucumber, olives, feta\*  
Chorizo salad: mixed leaves, chorizo, cherry tomatoes, sauteed potato, sweet peppers  
Mozzarella salad: rocket, semi dried tomatoes, basil leaves, mozzarella\*  
Squash salad: rocket, confit beetroot, butternut squash, pumpkin seeds, char-grilled vegetables\*  
Salads will be dressed in light vinaigrette unless stated otherwise

### **Pates & Terrines**

Pork pate with crispy black pudding and calvados soaked apple and prune jam  
Chicken liver pate with red onion marmalade Smoked mackerel pate with creamed horseradish  
Braised ham hock terrine with potato salad Game terrine with cranberry and sage compote  
Smoked salmon and rocket terrine with sweet cucumber and dill dressing  
All pates and terrines are served with dressed leaves and toasted brioche

\*Suitable for vegetarians