



ROYAL WEDDING SET MENU

*5 courses and a glass of Veuve-Clicquot Champagne or
Warner Edwards Victoria's Rhubarb Gin & Fever-Tree tonic for £49.95*

TO START

WHOLE BAKED SOURDOUGH

British farmhouse butter

STARTERS

SMOKED DUCK SALAD

Wheatberries, beetroot, rocket,
horseradish crème fraîche

DEVON CRAB & PRAWN COCKTAIL

Devon crab, North Atlantic prawns,
classic cocktail sauce, chopped gem,
bread & butter

PAN-SEARED SCALLOPS AND RASPBERRIES

Black pudding, raspberry vinaigrette

RED KING EDWARD POTATO & WATERCRESS SOUP (V)

Warm sourdough

MAINS

BEEF WELLINGTON

Seared beef fillet wrapped in mushrooms,
pancakes & puff pastry with red wine gravy,
Isle of Man Cheddar mash, buttered spinach

ROASTED LAMB RUMP

Potato & celeriac dauphinoise,
baby onion & pancetta jus

SALMON

Samphire mash, clams,
Champagne thermidor sauce

BRITISH HERITAGE TOMATO TART (V)

Caramelised goat's cheese,
courgette & basil salad

DESSERTS

**HOME-BAKED
CHOCOLATE BROWNIE (V)**
Honeycomb ice cream

GREAT BRITISH MESS (V)
Meringue, strawberry,
clotted cream, scones

BAKEWELL CRUMBLE (V)
Apple & cherry compote,
toasted almonds, vanilla
ice cream

TO FINISH

SELECTION OF BRITISH CHEESES

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry,
Sandham Lancashire, St. Helen's farms goat's cheese, Cornish blue,
red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts