

# Fine Dinning Menu

Selection of Rustic Rolls with Salted Butter  
*(Dairy, Wheat)*

To Start...

Smoked Trout Salad with Candied Beetroot & Baked Ricotta  
*(Dairy, Fish, Sulphites)*

Heritage Tomato Salad with Candied Beetroot & Baked Ricotta (V)  
*(Dairy, Sulphites)*

The Main Course...

Rack of Lamb served with Dauphinoise Potatoes, Braised Red Cabbage, Tenderstem Broccoli and a Port Red Wine Jus  
*(Dairy, Sulphites)*

Saffron Potato Cake topped with a Poached Egg and served with Tenderstem Broccoli and a Wild Mushroom Sauce (V)  
*(Dairy, Egg, Sulphites)*

To Finish...

Trio of Desserts –  
Chocolate Brownie infused with Orange and topped with French Meringue, Lemon Posset Pot and Macerated Strawberries  
*(Egg, Dairy, Nuts, Sulphites)*

