

# Set Menu

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## Starters

Classic prawn cocktail with Marie Rose sauce and little gem lettuce (gf)

Quinoa with roasted sweet potato, red beetroot, roast courgette, grilled artichoke, cherry tomato, pea shoots and pumpkin seeds (v) (gf)

Bresaola air-dried beef with pickles, tapenade, wild rocket and a shaved Italian cheese salad (gf)

Deep-fried salt and pepper squid with lemon mayonnaise

Chef's freshly prepared soup of the day

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## Mains

Roast seabass with olives, crushed new potato, spinach, stem broccoli, vine tomato and dill sauce

Grilled corn-fed chicken breast, fondant potato, glazed baby onion, pea and mushroom fricassee, jus

Slow-cooked feather blade steak with roasted sweet potato mash, spinach, portobello mushroom and Barolo jus

Red beetroot gnocchi stuffed with goat cheese, grilled artichoke and lemon sauce (v)

Angus beef burger with avocado, crispy pancetta, smoked cheddar cheese and tomato relish in a brioche bun

Slow-cooked glazed pork belly with mash potato, cocotte carrots, stem broccoli, apple chutney and red wine jus (gf)

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## Desserts

Nutella doughnuts (v)

White chocolate and passion fruit pannacotta with chocolate sauce (v)

Chocolate and coconut tart with mango sorbet (v) (gf)

Cheese platter with celery, grapes, quince paste and a selection of biscuits

**MOOD**  
IN THE PARK

(v) Vegetarian (gf) Gluten Free  
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.  
A discretionary 12.5% service charge will be added to your bill.