

2 courses £25 | 3 courses £32

Starters

Broccoli Soup GF V

Smoked almond, feta & lemon oil

Salmon Pastrami

Seaweed crème fraîche, pickles & rye bread

Marinated Heritage Tomatoes GFA V VEA

Spiced gazpacho, whipped goats cheese & black olive

Smoked Ham, Grain Mustard & Tarragon Terrine GFA

Date ketchup, celeriac coleslaw & beer pickled onions

Mains

All roasts served with roast potatoes, summer greens, swede & carrot crush, braised roscoff onion & honey roasted roots

Dry Aged Sirloin of Beef GFA

Served medium, Yorkshire pudding, stuffing & roast gravy

Roast Loin of Pork GFA

Yorkshire pudding, stuffing, crackling & roast gravy

Soy Glazed Celeriac GF, V, VEA

Corn Fed Chicken Supreme GFA

Yorkshire pudding, stuffing & roast gravy

Roasted Cod GF

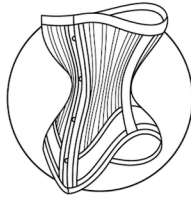
Tenderstem broccoli, new potatoes, vermouth & seaweed sauce

Sides £4.50

Cauliflower Cheese with Truffle & Crispy Parmesan

Roast Potatoes

Pigs in Blankets Glazed in Honey



Desserts

Chocolate Delice V

Miso caramel, sesame & banana

Coconut Pannacotta GF, VE

Lime curd, mango salsa, black pepper & pecan caramel

Vanilla Pavlova GF, V

Raspberry, rose & clotted cream

British Cheeses

Artisan crackers & traditional garnishes

Dessert Martinis £8.50

Tiramisu

Amaretto, espresso, chocolate & cream

After Eight

Crème de Menthe, Creme de Cacao & cream

White Chocolate and Raspberry

White chocolate liquor, raspberry vodka & cream



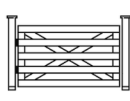
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Machine Inn



The Knockerdown



The Old Gate Inn



Café Impromptu



The Horns

HOWELL AND
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