



Jazz & Blues brunch

Sourdough Breads and whey butter

LOUIS FIESTER OYSTERS

Shallot house dressing, sourdough bread, whey butter.
(£28.00 as an extra course or £18.00 extra as a starter)

YELLOW BEETS SOUP

Goats cheese pasta, chillis and spinach

SEAFOOD CHOWDER

Smoked haddock, prawns, seafood, sticky rice.

TREACLE SALMON

Avocado, sea prawns, spring onions, treacle dressing, coriander oil.

PHEASANT CAESAR SALAD

Goujons of pheasant, Caesar dressing, anchovies and gem lettuce, garlic croutons.

SHORT RIB OF BEEF

Smoked mash, spinach, seasonal garden vegetables.

BBQ ITALIAN SPICY SAUSAGES

Whipped polenta, loaded onion sauce, seasonal garden vegetables

SALMON ON CEDAR PLANKS

Sauce mousseline, coleslaw, pickled cucumber, loaded Jackets

JAMBALAYA

Saffron risotto, Fish and shellfish, spicy vegetables, cured meats, seasonal garden vegetables.
(PB Plant based a saffron risotto without fish and meat will be served)

CHOCOLATE BROWNIE

Lashings of double cream, chocolate sauce

RHUBARB AND BLOOD ORANGE

Custard pots, crumble topping

LEMON MERINGUE PIE SOUFFLE

Yoghurt ice cream

PECAN PIE

Banana ice cream

A selection of British and Irish cheeses from the Courtyard dairy. (extra course £12.00)

ECCLES CAKES

A £2 cover charge per head will be added to your bill,
along with a discretionary 10% service charge.

As we only use the freshest seasonal ingredients, menus are subject to change Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.