

# PRIX FIXE MENU

2 COURSES £19.95 / 3 COURSES £24.95

HEAD CHEF:

GREG PRYCE

## STARTERS

### CRISPY GOOSNARGH DUCK SALAD

Evesham radish, spring onion salad with Stratford honey and sesame dressing

### GRILLED SARDINES

Home-made focaccia, Oakchurch Farm heritage tomatoes

### POLENTA CAKE

Blanche goat's cheese, Pico de Gallo salsa

## MAINS

### PACKINGTON PORK CHOP

Pan-fried pork chop with creamed spring cabbage and carrots, thyme jus

### RIVER AVON RAINBOW TROUT ALMONDINE

Whole char-grilled River Avon trout with almond beurre noisette

### PAPPARDELLE

Home-made pappardelle pasta with Evesham turnips, cavolo nero, shaved Parmesan and pesto

## DESSERTS

### VANILLA CHEESECAKE

Oakchurch Farm strawberries, oatmeal

### WHITE CHOCOLATE ICE-CREAM SANDWICH

Macaron, Chase Distillery mulberry and sloe gin jelly

### SPARKENHOE RED LEICESTER

Homemade fruit bread, house chutney

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.