



## BILL WISDOM MENU

AVAILABLE FROM 7:30AM

£26.00 per person

### Full English Breakfast

Cumberland sausage, back bacon, scrambled egg,  
black pudding, hash brown, plum tomato,  
sautéed mushrooms, baked beans, toast

(gf options available)

### Bruschetta (vg)

Crushed avocado, sautéed mushrooms,  
cherry tomato, toasted sourdough

(gf options available)

### Hot Buttered Crumpet

Smoked chalk stream trout, poached egg,  
Hollandaise sauce

### Cinnamon Pancakes (vg)

Fresh berry compote, natural soya yogurt,  
maple syrup



# BILL WISDOM MENU

AVAILABLE FROM 12.00AM

Two Courses - £51.00

Three Courses - £62.00

## For the Table

Warm sourdough, Netherend Farm butter,  
houmous, pesto, marinated aubergine,  
olives, sun blushed tomatoes

(gf options available)

## STARTERS

### Potato and Local Watercress Soup

Croque monsieur fingers

### Beetroot Gravadlax

Beetroot, orange and fennel salad,  
lemon gel

(gf options available)

### Spring Chicken, Smoked Duck and Cranberry Terrine

Mustard mayo, pickled wild mushrooms

(gf options available)

### Charred Broccoli Tahini (vg)

Tahini, pickled carrot, toasted corn, curly endive,  
sun blushed cherry tomatoes, feta, black lime dust

## MAINS

### Spring Lamb

Confit lamb fondant topped with sweet potato,  
cabbage parcel, lamb gravy, mint sauce

### Portobello Mushroom, Chicken and Leek pie

Maple glazed carrot, buttered mash,  
white wine and tarragon sauce

### Pan Seared Cod

Lightly spiced curry and coriander chowder,  
Bombay potato pearls, chilli and lime onion bhaji

(gf options available)

### Sweet and Sour Beetroot Tart (vg) (gf)

Whipped cream cheese, roasted beetroot,  
roasted carrots, beetroot vinaigrette

## DESSERTS

### Blueberry Cobbler

Blackberry gel, clotted cream

### Treacle Tart

English custard, candied orange zest

### Chocolate Tart (vg) (gf)

Raspberries, whipped cream