



Starters

Purple sprouting soup

Served with a freshly baked cottage roll and butter.

Smoked Salmon

Served on spring greens and topped with red onion, capers, fresh parsley and a wholegrain drizzle.

Grafton Pork Terrine

Our family pork layered with chicken and aromats served with piccalilli and wholegrain toast.

Smoked Chicken Salad

Smoked Chicken, Brie and fresh strawberries bound in a light dressing.

Mains

Roasted Gloucestershire Beef

Served with Yorkshire pudding and a rich red wine gravy and homemade horseradish cream

Roasted Grafton Pork

Our family reared pork, slow roasted overnight served with pigs in blankets and homemade stuffing

Roasted Turkey

Oven baked in butter served with pigs in blankets and homemade stuffing

Sea Bream

Simply grilled and served with a salsa Verdi and gourmet potatoes

Nettle Patties (v)

Fresh tender heads on nettles bound with oats and flavoured with cumin, coriander celery and onions and served with a white wine Beurre blanc

Desserts

Chocolate Terrine

A rich and dense terrine served with sweetened whipped cream and fresh strawberries

Lemon Posset

A light and delicate mousse served with homemade shortbread

Rhubarb and Apple Crumble

Served with custard or vanilla ice cream

Spotted Dick

A traditional classic finished with custard

Cheese, Biscuits and homemade Chutney

Ice Cream

Mint Chocolate Ripple or classic Vanilla