



To Start

Leek and fennel vichyssoise with a potato crisp
and deep fried parsley

Chicken liver parfait with sweet shallots and croutons

Parma ham and smoked eel croquettes with rocket and fresh lemon

Mains

Grilled loin of pork with Savoy cabbage creamy mash lardons of bacon and
pickled plums

St Benedict's homemade fish pie served with carrot mash

Local wild mushroom and pea risotto

Pudding

White chocolate mousse with candied pistachios

Apricot and almond tart with vanilla ice cream

Mature cheddar cheese, plum chutney, celery and grapes

3 Course £16.95

Please inform us of any allergies or dietary requirements