



SUMMER VIBES MENU

June - July 2025

Starters

Summer Squash Soup V GF

Baked Goats Cheese

Beetroot Salad, Walnut & Orange Dressing. GF

Smooth Chicken Liver & Cognac Pâté

With Onion Chutney. GF

Salmon, Cream Cheese & Chives Roulade

Served with Beurre Blanc Sauce.

Main Course

Pan Fried Chicken Supreme

Served with a Tarragon and Mushroom Sauce, Parmentier Potatoes, Green Beans, Baby Corn Parcels & Baton Carrots. GF

Roasted English Lamb Rump

Served with a Redcurrant and Mint Jus, Parmentier Potatoes, Green Beans, Baby Corn Parcels & Baton Carrots. GF

Seared Fillet of Sea Bass

Served with a Chive and a Saffron Velouté, Parmentier Potatoes, Green Beans, Baby Corn Parcels & Baton Carrots. GF

Vegan Sweet Potato & Lentil Curry

With Coconut Cream, served with Pilau Rice, Poppadum & Chutney. V GF VGN

Dessert

Dark Chocolate Ganache

Raspberry Coulis & Mint.

White Chocolate & Raspberry Cheesecake

With raspberry coulis

Strawberries and Devon Cream Pavlova

Melon, Orange & Stem Ginger Cocktail

With Honey Lime Dressing. V GF VGN

Followed by Drury's Coffee

V Vegetarian GF Gluten Free VGN Vegan

Gratuities are not included and left at guest's discretion. Please speak to our staff about any food allergies and intolerances requirements before ordering. Though we will try our best to meet your needs, all of our dishes are prepared in an open kitchen, so unfortunately, we cannot guarantee that our dishes will be free of traces of these products, and all dishes may contain items not mentioned in menu descriptions.