



St Anne's Starters

Crispy Ham Hock Croquette  
Pickled baby vegetables, parsley mayonnaise

Pea Panna Cotta  
Cornish crab, granny smith apple, compressed mango, tarragon, lime

Baby Leeks, Charred Cauliflower  
Golden Raisin, Apple, Aged Cheddar (V)

Wild Mushroom Velouté  
Rosemary scented brioche toasts (V)

Fennel Cured Sea Trout  
Wasabi mayonnaise, chopped Norfolk duck egg, rye

Cauliflower and Basil Velouté  
Red pepper essence, almonds (V)

Torched Mackerel  
Tomato ceviche, tarragon mayonnaise

Roast Plum Tomato Soup  
Basil, Pine nuts (V, VE)



### The Grand Mains

#### Roast and Stuffed Courgettes

Potato croquette, wild mushroom and shallot ragout, carrot fondant, garlic confit (V, VE)

#### Seared Loch Duart Salmon

Crisp Potato, puree of Broccoli, Lemon and Chive Veloute

#### Free Range Outdoor Bred Pork

Butter roasted potato, black pudding crumble, salt baked swede, cider and apple cream

#### Free Range Chicken

Pressed gruyere and garlic potato, roast Chanteney carrots, creamed leeks, roast chicken and thyme cream

#### Wild Mushroom, Leek and Spinach Crepes

Potato fondants, salt baked celeriac, herb oil (V)

#### Grilled Fillets of Lemon Sole

Creamed potato, sea vegetables, cauliflower puree, crisp kale, hollandaise  
sauce

#### Potato, Chestnut Mushroom and Thyme Rosti

Char-grilled vegetables, spinach, herb and shallot dressing (V, VE)



The Crescent Desserts

Chocolate and Orange Tart  
Caramel ice-cream, white chocolate sauce

Elderflower and Bee Pollen Panna Cotta  
Lime water ice, honeycomb

Salted Caramel Cheesecake  
Bitter chocolate crunch, salted caramel popcorn, vanilla ice-cream

Pistachio Olive Oil Cake  
Lemon and mascarpone sorbet, lemon curd, raspberry

Hot Chocolate and Orange Marmalade Pudding  
Clotted cream ice-cream

Banana and Almond Strudel  
Dark chocolate cremeux, dulce de leche

Passion Fruit Crème Brûlée  
Lemon and ginger cookies

Green Apple Parfait  
Lime jelly, White chocolate, almonds

Spiced Ginger Parkin  
Char-grilled pear, mascarpone sorbet, hazelnuts



### Supplement Dishes

#### Starters

Terrine of Goosnargh Duck and Wood Pigeon  
Marinated pineapple, toasted hazelnuts, watercress dressing  
£4.50

Rillette of Poached Scottish Salmon  
Celeriac remoulade, burnt orange, red chicory  
£2.50

Baked High Peak Cheddar and Red Onion Marmalade Tart  
Baby herb salad, basil pesto (V)  
£3.00

#### Sorbet Course

Gin and Tonic  
Green Apple  
Strawberry  
Bucks Fizz  
Champagne  
Blood Orange  
£5.00

#### Mains

Braising of Dry Aged Beef  
creamed heritage potato, BBQ cabbage, bone marrow velouté  
£3.00

Canon of English Lamb  
Confit lamb breast and red Emmlaie potato pressing, Charred root vegetables, tarragon and  
tomato jus  
£3.00

#### Desserts

Selection of British Cheese  
Biscuits, chutney, iced grapes  
£4.50



### Children

Children under the age of 12 can dine from the below menu.

Please select a menu for all children.

Children 12 – 18 will dine from the adult menu.

### To Start

Cream of Tomato Soup with Bread (v)

Garlic Bread with Cheese (v)

Antipasti of Cheese, Ham, Crudites, Hummus and Bread

Melon (v)

### To Follow

Mini Meatballs in a Tomato Sauce

Fish, Chips and Peas

Roast Chicken, Creamed Potato with Vegetables

Cheeseburger with Fries

Macaroni Cheese (v)

Sausage, Mash with Peas and Gravy

### To Finish

Ice Cream with Chocolate Crumble

Yoghurt with Banana, Honey and Chocolate Flakes

Lemon Sponge with Custard

Fresh Fruit with Sorbet

Chocolate Brownie with Vanilla Ice Cream