

# Spring & Summer Menu

## ~ Starter ~

Cheese soufflé,  
apple and celery salad,  
walnut dressing

English pea and ham hock soup  
with "sippits"  
and mint oil

Scotch egg salad  
with summer leaves  
and homemade salad cream

Welsh rarebit tart,  
slow roast tomatoes  
and bottles of Lea & Perrins on the table

Coarse country terrine  
with chicken and ham  
piccalilli and toasted sour dough

A proper prawn cocktail  
with bloody mary crème fraîche  
and brown bread and butter

Gin & tonic cured salmon,  
candy beetroot, horseradish crème fraîche,  
pea shoots and toasted sour dough

Buffalo mozzarella salad,  
with grilled aubergine, roasted red and yellow peppers  
and caprese dressing

*All served with Old Quarters House baked breads and unsalted butter*

# Spring & Summer Menu

## ~ Main ~

Coconut, lime leaf & galangal whole butterflied chicken breast  
Served with rice and summer vegetables

Salmon fishcakes,  
English pea purée, buttered spinach  
and tartare sauce

Roast Cotswold chicken breast,  
new potato champ,  
spring vegetables and tarragon jus

Orchard Farm pork belly with crackling,  
Puy lentils persillade, heritage vegetables  
and apple purée

Fish pie with smoked haddock  
and champ potato gratin top

Salmon fillet,  
Niçoise vegetables, new potatoes  
and sauce vierge

Rump of Torre Meadow lamb,  
dauphinoise potatoes, green beans, and rosemary jus  
*(Supplement required)*

Rib eye of Torre Meadow beef,  
Lyonnais potatoes, creamed spinach and Provençal tomato  
*(Supplement required)*

## *Vegetarian option*

Ricotta and Sicilian lemon tortelloni,  
spring vegetables, and pesto

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## ~ Dessert ~

Gooseberry and elderflower crumble tartlet  
with clotted cream ice cream

Chocolate fondant  
with salted caramel ice cream,  
and raspberries

English Strawberries,  
macerated in brandy and vanilla  
with balsamic ice cream  
and black pepper shortbread

Old Luxters Knickerbockerglory  
with vanilla bean crème brûlée,  
summer berries and strawberry ice cream  
served out of a martini flute

Old Luxters Peach Melba  
Champagne poached peaches, brûlée,  
rhubarb compote, vanilla ice cream,  
raspberry coulis and shortbread  
served out of a martini flute

Old Luxters Pimm's Royale  
Pimm's jelly, vanilla bean brûlée,  
strawberry and cucumber salad, Champagne granita,  
orange tuile shard and frosted mint  
served out of a martini flute

Passion fruit panna cotta  
with a compote of fresh raspberries and biscotti

Gianduja malt mousse,  
gingerbread, peanut butter ice cream  
and chocolate popping candy