



JAMES<sup>T</sup>

Private Dining

3 COURSE £30.00

## STARTERS

Ham Hock Terrine, Apple & Cider Mustard

Soup of the Day

- ◆ Pearl Barley, Broad Beans, Sorrel & Goats Curd  
Toons Bridge Mozzarella, Heritage Tomatoes, Fennel & Peach

## MAINS

Cornfed Chicken, Mushroom & Salt Baked Celeraic

Sirloin of Beef with Chips & Pepper Sauce (£7.50 supplement)

Fish of the Day

- ◆ Cauliflower, Chick Pea, Shallot & Curry Oil

## DESSERTS

Vanilla Panna Cotta, Poached Gooseberry

Raspberry & Roast Peach Trifle

Selection of Ice Cream & Madeleines

Selection of Cheese, Crackers & Fruit Chutney

This menu is not available 15th – 21st July

- ◆ Vegetarian

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Please inform staff of any allergies or intolerances you may have and we will make every effort to accommodate these.