



Menu

STARTER

Roasted tomato and basil soup, garlic croutons (VG)

Warm glazed goats' cheese, crisp sourdough croute, beetroot and candied hazelnut salad, aged balsamic vinegar (V)

Chicken liver parfait, mini farmhouse loaf, bacon jam and crisp bacon shard

Tian of Bibury smoked trout, beetroot and fresh horseradish, sourdough croute

MAIN

Free range chicken supreme, bacon lardons, peas, roast new potatoes, parmesan cream and crumb

Roasted leg of lamb, roasted potatoes, seasonal vegetables, red wine jus and mint sauce

Pan roasted salmon fillet, crushed new potatoes, fine green beans, lemon and chive cream sauce

Roasted butternut squash stuffed with herb cous-cous, sun-blushed tomatoes and feta, salsa verde (V, *VG)

Confit pork belly, mustard mash potatoes, apple and vanilla ketchup, seasonal vegetables cider sauce, crackling shard

DESSERT

Dark chocolate Balthazar, salted caramel ice-cream and homemade honeycomb

Madagascan vanilla cheesecake, fresh summer berry compote

Coffee crème brûlée, langue du chat biscuit

Homegrown rhubarb and ginger crumble, vanilla custard

Selection of cheese and biscuits, celery, grapes and chutney

Freshly brewed tea and coffee included

We will need a £10 deposit to secure your booking and pre-order seven days before.
To book your table, please call 01453 790669 or email us on info@berry-blue.co.uk