

The High Trellis

Private Dining Menu

2 courses for £26.95 / 3 courses for £32.95

Starters

Classic French onion soup

with gratinated pesto croutons fresh basil and toasted pine nuts
served with warm Focaccia and butter (gf,v)

Seared Scallops (£3 supplement)

with blackened Asparagus & Saffron Hollandaise (gf)

Duck Bon Bon's

Three shredded duck dumplings with spring onion, hoisin sauce on a bed of Chinese salad

Superfood Salad

Curly Kale, Pomegranate seeds, tender stem broccoli, baby spinach, sweet potato, vine tomatoes, roasted pine nuts and caramelized Walnuts (gf,V)

Toulouse and Chorizo sausages

In sticky honey and mustard seed glaze served with a fresh baked Focaccia

Mains

Crackling Pork Belly

Served with crushed new potatoes, creamy curly Kale and a rich jus (gf)

Slow Cooked Lamb shank

Slow cooked in red wine Dorset Lamb shank with root vegetable, sweet lamb reduction and mash (gf)

Spinach & Potato Rosti's

with cherry tomatoes and grilled aubergine served with a classic beurre blanc sauce (gf,v)

Pan Fried Salmon Teriyaki

Salmon fillet cooked Teriyaki style with courgette, peppers, lemongrass and spring onions.
Served with saffron coconut risotto (gf)

12oz Ribeye Steak (£4 supplement)

Served with a cheese baked Portobello mushroom filled with onion jam, balsamic roasted vine tomatoes, hand cut chunky chips, tomato and avocado salad and a peppercorn sauce (gf)

Desserts

Brownie and salted caramel ice cream

Sicilian Lemon Brule Cheesecake

Sticky Toffee, Date and Bramley apple Crumble with custard (gf)

Panna Cotta with a champagne sorbet (gf)

English Cheeseboard (gf) (£2 supplement)