



Owners and Trainers Menu

25th & 26th May 2026

Chargrilled Pork Chop: Succulent pork chop flame grilled to perfection, finished with a rich mushroom & Dijon mustard cream sauce.

Pan-Seared Salmon: Delicately crisped salmon fillet paired with smoky chorizo and a vibrant roasted tomato reduction.

Crispy Golden Gnocchi (V): Sweet earthy roasted pumpkin in a creamy sauce, highlighted by fragrant sage.

served with:

Rosemary & Garlic Roasted New Potatoes: Crispy on the outside, fluffy on the inside, infused with fragrant rosemary and garlic.

Panache of Seasonal Vegetables: A vibrant medley of garden fresh vegetables, offering freshness and balance.

Dessert

Chef's selection of indulgent sweet desserts