



LEWIS MENU

Please choose two options from each the starters, main courses and desserts.

STARTERS

Steamed asparagus, crispy hen's egg & charcoal emulsion V

Heritage beetroot terrine, whipped goats cheese & candied walnut V GF

Cured sea trout, fennel, orange & beetroot salad GF VG option available

Severn & Wye smoked salmon, traditionally served with lemon, caper, & shallots GF

MAIN COURSE

Carrot, courgette & spring onion fritters, spiced lentils, yoghurt & coriander V

Onion & thyme tart tatin, fine green bean & shallot salad V VG option available

Roasted rump of Lamb, grilled courgette, ratatouille, black olive & basil GF

Braised blade of Hereford Beef, pomme puree, spinach, red wine & mustard GF

DESSERTS

Macerated berry gratin, strawberry ice cream & toasted almonds V

Treacle tart & clotted cream V

Chocolate & coffee torte, vanilla mascarpone V

Warm chocolate mousse, roasted hazelnuts & vanilla ice cream V GF

Fresh fruit platter available for Vegan guests VG

Tea or coffee & chocolate truffles V

V - Vegetarian VG - Vegan GF - Gluten Free