



Grand National menu 2026

Starter

Locally reared ham hock and parsley terrine, carrot ketchup, pickled garden vegetables, picked fine endive and Miller's toast wafer.

Plant based Tomato, olive and red pepper parfait with sundried tomatoes finished with borage leaves and an artichoke emulsion (VE)

Mains

Roasted free range chicken breast, served with a chicken, garden leek & ham pie, served with confit garlic creamed potato, tenderstem broccoli, glazed heritage chantonay, and finished with chicken sauce and micro thyme.

Fresh potato gnocchi with a chestnut mushroom and thyme sauce, wilted rocket leaves and porcini dust (VE)

Dessert

Miso caramel cheesecake with a biscuit crumb and fudge pieces, and vanilla Chantilly (VE)