MEMBERS' MENU - SPRING 2021

Food served to suit you

Per head *Every course, served at your leisure, in the member only dining room at Director Club.....* 58

Paired from the cellar *Each course paired from our exclusive wine collection.....* +37

To begin .....

English tomatoes, Rosary goats cheese, house tapenade, kitchen garden basil

Pesky Scallops, peas, fennel, lemon

Hors d'oeuvre .....

Asparagus, crispy egg, truffle mayo

Smoked duck, pickled radish, roast beetroot, walnuts

Main Course .....

Pesky Sea Bass, Pomme Anna, citrus crab, brown crab bisque

Barbury Duck breast, chicory, duck leg bubble & squeak, red wine jus

Dessert .....

Rhubarb, custard, oats, creme fraiche

Buttermilk panna cotta, white chocolate crumble, strawberries

To conclude.....

Our selection of local cheese, artisan biscuits, house chutney and a glass of Porto fortified wine

Served to our membership only, on a pre-booked basis, in our member only dining room in conjunction with your work engagements. Relax, Retreat and Rethink - without any interuption.

Suppliers include:
***Pesky Fish** - a digital platform for fishermen to sell their produce directly to hotels and restuarants... and homes, as of 2020.*
***Rosary** - South Wiltshire cheese makers*
***Heritage** - our local suppliers of superb garden produce*
***Andrew Hiscock Family Butcher** - local butcher based in Purton*

Herbs & spices grown in our kitchen garden where possible. Ask server for allergens list.