



CHANNELS

— Bar & Brasserie —

Adult's £26.95 three courses, £21.95 two courses

TO START

TRUFFLED CAULIFLOWER VELOUTÉ

House Malt & Rye Sourdough

PRAWN & CRAYFISH COCKTAIL

Granary & Butter, Smoked Paprika

BBQ PURPLE SPROUTING

Taramasalata, Chicken Skin, Roast Hazelnut Dressing

CHICKEN & PORK PIE

Wild Garlic Mayo, Grilled Sourdough

TERIYAKI MACKEREL

Rhubarb, Puffed Noodle, Monks Beard

CAULIFLOWER CHICKPEA BHAJI V

Mango Yoghurt, Dukkha

DESSERT

TIRIMI"CHOUX"

White Chocolate Mascarpone, Espresso, Cocoa

HOT CROSS BUN & NUTELLA PUDDING

Crème Anglaise, Vanilla Ice Cream

APPLE & RHUBARB CRUMBLE

Crème Anglaise, Vanilla Ice Cream

LEMON & HONEY

Lemon Tart, Honeycomb, Meringue, Toasted Pinenuts

TRIO OF ICE CREAM AND SORBETS

Crunchy bits

FARMHOUSE CHEESE PLATTER

MAIN COURSE

ROAST TREACLE CURED BEEF

ROAST LAMB RUMP

ROAST STUFFED BELLY OF PORK

All roasts are served with Garlic & Herb Roasties, Yorkshire Pudding, Cauliflower Cheese & Seasonal Greens

BATTERED FISH

Smashed Peas, Tartar Sauce, Seaweed Salt, Rustic Chips

CHICKEN & CHORIZO SHORTCRUST PIE

Hispi Cabbage, Whipped Rooster, Gravy

CELERIAC V

Soy Pickled Shallot, Crispy Kale, Roast Peanut & Sesame Dressing

FILTER COFFEE OR TEA & CHOCOLATE EGGS



We would love to hear your feedback on our Trip Advisor, please search for Channels Bar & Brasserie.

All of our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance please let us know before ordering, alternate menu information is available from Management if required.

Please note we do not include a service charge on your bill.