**Augustus Function Menu**

**Summer 2022**

**For any information on Allergens, please ask a member of staff.**

**(V): Vegetarian, (VG): Vegan, (GF): Gluten Free (N): Contain nut**

**Note that we are able to cater for Vegan food on request.**

**Starter**

Lancashire bomb cheese soufflé with a herb coleslaw and courgette chutney £9.00 (v)

Seared Brixham scallops, pea purée, grilled gem hearts, pickled shallots

& crispy pancetta £14.00 (gf)

Coronation chicken salad with a crispy soft boiled egg £9.00

Potato & celery soup with wild garlic pesto sourdough croutons £8.00 (v)

**Main Course**

Chicken ballotine stuffed with mushroom and tarragon, Anna potato & summer greens á la crème £24.00 (gf)

Braised short rib of beef, creamed potatoes, summer greens & horseradish cream

£24.00 (gf)

Fillet of halibut, new season potatoes, asparagus, samphire, peas

 with chive butter sauce £26.00 (gf)

Summer vegetable & herb pie, French fries and tenderstem broccoli £16.00 (v)

**Dessert**

Dark chocolate tart, Chantilly cream & salted caramel sauce £9.50 (v)

Vanilla pannacotta, marinated strawberries and honeycomb £9.00 (gf)

Raspberry & elderflower vacherin £10.00 (v)

Selection of British and French cheeses £12.00

Price includes VAT. **SERVICE CHARGE AT YOUR DISCRETION.**