

STARTERS

Wild Sea Bass Ceviche

cucumber, tomato jelly, olive oil, heirloom tomato essence

Spring Vegetable Salad

flowers and herbs, goats cheese mousse, lemon thyme vinaigrette

Organic Salmon

courgette and basil relish, shredded squid, squid ink vinaigrette

Cured Foie Gras

confit pineapple, coffee crumble, honey and lime vinaigrette
(£3.50 supplement)

Cauliflower Risotto

lobster jelly, tarragon, cauliflower and lobster dressing

Roast Quail

leek, potato and artichoke salad, potato terrine, hollandaise

MAIN COURSE

Roast Garlic Gnocchi

almond puree, fresh ricotta, baby watercress
parmesan veloute

Squab Pigeon

maize shoots, scottish girolles, sweetcorn and coriander risotto,
truffle sauce

Salt Marsh Lamb

crisp lamb breast, artichoke barigoule, confit garlic,
ratte potato puree

Slow Cooked Suckling Pig

chargrilled fennel, granny smith apple,
macadamia nut dressing

Poached Lemon Sole

black olive puree, seaweed crushed jersey royals,
brown shrimp and tomato vinaigrette

Roast Halibut

parsnip remoulade, walnut gnocchi, lemon puree,
black trompettes

3 courses £45 per person

DESSERTS

Amedei Chocolate Tart
orange chantilly, passion fruit sorbet, cocoa tuille

Rhubarb Vacherin
vanilla panna cotta, mandarin jelly, rhubarb and ginger
consommé

Crème Fraiche Mousse
rose jelly, english strawberries, lemon madeleines

Passion Fruit Curd
citrus salad, blood orange sorbet, meringue, mandarin mousse

Hazelnut Marquis
malt custard, yoghurt sorbet, butterscotch sauce

Selection of British and French Cheeses

Tea or Coffee £4

A **discretionary** 12.5% service charge is added to your final bill
*We are committed to the Code of Best Practice on Service Charges
and they are shared amongst employees.*

Head Chef: Shay Cooper

TASTING MENU

Cauliflower Risotto
lobster jelly, tarragon, cauliflower and lobster dressing

Organic Salmon
courgette and basil relish, shredded squid,
squid ink vinaigrette

Roast Quail
leek, potato and artichoke salad, potato terrine, hollandaise

Slow Cooked Suckling Pig
chargrilled fennel, granny smith apple,
macadamia nut dressing

Selection of English and French Cheeses

Coconut Rice Pudding
pineapple carpaccio, mango ice cream, citrus salad

Amedei Chocolate Tart
orange chantilly, rhubarb sorbet

£65 per person
£105 with matching wines
available for the whole table