

STARTERS

Quail Consomme
soft boiled quails egg, wild mushroom tortellini
croque monsieur

Chilled Broccoli Soup
goats cheese mousse, asparagus, broad beans, peas

Home Cured Duck
foie gras parfait, pickled cherries, elderflower jelly

Halibut Fillet
homemade pasta, clams, squid, shellfish butter

Sliced Organic Salmon
pickled vegetables, hollandaise, organic salad leaves

MAINS

Rump of Veal
buttered cabbage, braised veal breast, beetroot, orange glazed
carrots

Label Anglais Chicken
potato gnocchi, summer truffle,
chicken and sweetcorn broth

Organic Sea Trout
summer vegetables, clams, scallop, tomato butter sauce

Loin of Pork
spiced lentils, pigs cheek, crisp pork belly
pommerey mustard

Parmesan Risotto
glazed ceps, truffled madeira jelly, cep veloute

DESSERTS

Valrhona Chocolate Mousse
vanilla rice pudding, pink grapefruit sorbet

Mascarpone Cheesecake
fresh raspberries, peach sorbet

Strawberry Parfait
slow roasted strawberries, mascarpone, pistachio ice cream

Lemon Meringue
lemon curd, poached blackberries, blackcurrant sorbet

Selection of French and English Cheeses

£36 for three courses

Tea, Coffee and Petit Fours
£4.00

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

CHILDREN'S MENU

STARTER

Wild Mushroom Risotto

Sliced Smoked Salmon,
cornichons, capers, pickled shallots

MAIN COURSE

Sirloin of Beef,
green beans, roast root vegetables, spinach

Lemon Sole
buttered cabbage, green beans, lemon butter sauce

PUDDING

Selection of Ice Creams

APERITIFS

Champagne Devaux Grande Reserve
£11

Champagne Devaux Grande Reserve Rosé
£12

Bellini
£11.50

Sherry Palomino Fino, Valdivia
£5.50

Sherry Amontillado, Sacromonte
£6

Bloody Mary
£6

Head Chef: Shay Cooper