

## STARTER

Roast Quail  
cured ham and potato terrine, braised leeks  
black truffle vinaigrette

Organic Sea Trout  
palourde clams, chilled pea and mint soup

Crispy Pork Belly  
roast scallop, apricot and ginger puree

Roast Garlic Risotto  
black trompettes, garlic crisps, parmesan veloute

Hallibut Fillet  
spring vegetables, fresh herbs, tomato butter sauce

## MAIN COURSE

Salt Marsh Lamb  
crisp lamb breast, courgette and basil relish

Sirloin of Beef  
yorkshire pudding, glazed carrots, braised shin of beef  
red wine sauce

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

Corn Fed Poussin  
parma ham, sweetcorn and tarragon ravioli  
king oyster mushrooms, madera sauce

Line Caught Mackerel  
grilled watermelon, shredded squid, watercress, sauce vierge

Hazelnut Gnocchi  
sautéed wild mushrooms, slow cooked duck egg, hollandaise

## DESSERT

Hazelnut Marquis  
malt custard, yoghurt sorbet, butterscotch sauce

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

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

Apricot and Custard Tart  
orange jelly, peach sorbet

Selection of British and French Cheeses

Tea, Coffee and Petit Fours

£4.00

3 courses £38 per person

Children's menu £20

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

## CHILDREN'S MENU

### STARTER

Mushroom Risotto

Sweetcorn Soup  
with spring vegetables

### MAIN COURSE

Sirloin of Beef  
glazed carrots, mashed potatoes, Yorkshire puddings

Lemon Sole Fillet  
green beans, lemon butter sauce

### PUDDING

Selection of Ice Creams

Vanilla Rice Pudding  
crushed honey comb

## APERITIFS

Champagne Devaux Grande Reserve  
£10

Champagne Devaux Grande Reserve Rosé  
£11.50

Bellini  
£11.50

Sherry Palomino Fino, Valdivia  
£5.50

Sherry Amontillado, Sacromonte  
£6

Bloody Mary  
£6

Head Chef: Shay Cooper