



DINNER MENU

FIRST COURSES

SEA TROUT (GF) (DF)

Treacle Cured ~ Devilled Crab ~ Burnt Orange Pickled Cucumber

SCALLOPS

Pan fried Scallops ~ Baby Caesar Salad ~ Crispy Anchovies
(£3.50 supplement)

GOAT'S CHEESE & BEETROOT (GF)

Panna Cotta ~ Pickled Root Vegetables ~ Blue Cheese Arancini ~ Candied Walnuts

PIGEON BREAST

Black Pudding Cannelloni ~ Carrot Puree ~ Pickled Blackberries

PORK TERRINE

Pressed Ham Hock ~ Pork and Apple Terrine ~ Celeriac Remoulade ~ Burnt Apple Puree ~ Cracking

MAIN COURSES

LAMB (GF) (DF)

Roasted Rump ~ Confit Shoulder ~ Pea Puree ~ Glazed Baby Carrots ~ Lamb Jus

ROASTED DUCK BREAST (GF)

Plum Tart Tatin ~ Tender Stem Broccoli ~ Confit Duck Croquette

HALIBUT (GF)(DF)

Pan Fried Fillet of Halibut ~ Lobster Thermidor Tortellini ~ Fennel & Spinach Puree ~ Salt cod Fritter ~ lobster Cream

WILD SEA BASS (GF)(DF)

Fillet of Wild Seabass ~ Sauteed Samphire ~ Curried Mussel Broth

RISOTTO

Wild Mushroom ~ Spinach & Sweet Pea ~ Cep Crumb

FROM THE GRILL

(GF)

8 oz Fillet of Beef	[£12 SUPPLEMENT]
18 oz Chateaubriand	[£19 SUPPLEMENT]
10 oz Rib-Eye Steak	[£9 SUPPLEMENT]

All cuts are accompanied by:

Field Mushroom ~ Stuffed Tomato ~ Hand Cut Chips ~ Peppercorn Sauce

DESSERT

TROPICAL

Coconut Panna Cotta ~ Mango, Passion Fruit & Kiwi Salsa ~ Sesame Tuille

CHOCOLATE & RASPBERRY

Chocolate and Raspberry Gateau ~ Sour Raspberry Sorbet ~ Aero ~ Ganache

PINEAPPLE

Caramelised pineapple Crumble Tart ~ Malibu Ice Cream

PIMMS

Summer Pimm's Delice ~ Cucumber Sorbet

CHEESE

5 CHEESES £8.00 SUPPLEMENT

7 CHEESES £11.00 SUPPLEMENT

3 Courses ~ £49.95

A 10% DISCRETIONARY service charge will be applied to your bill