

A La Carte

Starters £6.50

Chicken, red pepper and polenta terrine

with confit cherry tomatoes on the vine and basil pesto

Crayfish tail and dill risotto

with crab bisque and a parmesan crisp

Mediterranean vegetable and mozzarella puff pastry mille feuille

with an olive and shallot dressing

Homemade sausage of rabbit and black pudding

on a chorizo and white bean cassoulet with a pancetta crisp

Trio of salmon, beetroot gravadlax, salmon mousse and smoked salmon

with bilinis and a fresh cucumber yogurt

Main Courses £17.50

Rare rib eye of English beef with sweet potato chips,

balsamic portabella mushrooms, tempura spring onion and a tomato fondue

Pork medallions and honey roast apple tower

topped with goat's cheese, sautéed potatoes and calvados cream sauce

Rare roasted wood pigeon

on bacon and garlic savoy cabbage, fondant potato and a plum and port sauce

Pan fried dab fillets

on a wild mushroom and saffron creamed leek linguine topped with fresh water cress

Baby spinach and parmesan twice baked soufflé

with jersey royal potatoes, asparagus and tomato sauce

3 Courses £25.00

Please ask a member of the restaurant team for help with any special dietary requirements

A discretionary service charge of 12.5% will be added to your bill
All prices include VAT at the current rate

Gastronomic Menu

To be taken by the whole table

Amuse bouche

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**Chicken, red pepper and polenta terrine**  
with confit cherry tomatoes on the vine and basil pesto

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Crayfish tail and dill risotto
with crab bisque and a parmesan crisp

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**Pan fried dab fillets**  
on a wild mushroom and saffron creamed leek linguine topped with fresh water cress

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Rare rib eye of English beef with sweet potato chips,
balsamic portabella mushrooms, tempura spring onion and a tomato fondue

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**Hot chocolate and mint fondant**  
with clotted cream ice cream

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Selection of French and British cheeses
with homemade bread and digestive biscuit, grape chutney and red apple

£45 Per Person

(£20 Supplement for those guests on an inclusive package)

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