



Table d'Hôte Menu

Starters:

Smoked mackerel with red pepper and chorizo with onion textures

Seared rare beef with asparagus, parmesan custard

Smoked salmon and crab cannelloni with avocado, mint and sweetcorn

Deep fried lamb terrine with hummus, pickled cucumber and goats' cheese

Fine tart of heritage tomato with halloumi, black olive and beetroot

Mains:

Breast and slow cooked leg of corn fed chicken with parmesan gnocchi, asparagus and peas

Rump of lamb with Jersey Royals, baby leeks, courgette purée and smoked garlic cream

Fillet of black bream with spinach, beetroot, squid ink and prawn ravioli

Lemon sole with pickled cabbage, crab spring roll with saffron cream

Warm salad of summer vegetables with smoked halloumi and mushroom pastille

Desserts:

Ice strawberry parfait with pistachio ice-cream and strawberry tuile

Crème brûlée with raspberry soup and white chocolate ice-cream

The Royal Yacht Eton Mess

Chocolate and Orange mille feuille with coconut sabayon

A selection of local, British and Continental cheese with crackers
(£4.50 supplement)

£30.50 per person
Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.