



Table d'Hôte Menu



Starters

King prawn, carrot and ginger purée, pancetta, lemon butter sauce

Beef tartare, quail egg, caper berries, ciabatta

Smoked mackerel paté, textures of apple, beetroot, granary toast

Breast and leg of quail, black garlic, artichoke, baby spinach

Feta cheese panna cotta, olives, shallots, sun dried tomato, mixed leaves

Main Courses

Breast and leg of duck, cherries, risotto, mange tout, jus

Rump of lamb, fondant potato, puy lentils, baby onions, wild garlic jus

Sea bass fillet, parmentier potato, baby chorizo, green beans, herb sauce

Plaice and scallop, salmon and crab ravioli, sweet potato purée, asparagus

Wild mushrooms, slow cooked duck egg, truffle, toasted brioche

Desserts

Warm chocolate tart, mint sorbet, raspberries

Lavender panna cotta, apples, blackberries

Pineapple tarte tatin with caramel ice cream

Strawberry parfait, white chocolate, brandy snaps

Selection of cheese and biscuits

Tea, coffee and petit fours

£30.50 per person