



Table D'hôte Menu

Starters

Red onion and port tart tatin, blue cheese chantilly
Chancre crab and smoked salmon cannelloni, avocado and textures of apple
Torched mackerel, pink grapefruit, celeriac, caviar
Beef tartare, oyster mayonnaise, nasturtium, pickled kohlrabi
Ham hock terrine, peach salad and cauliflower purée

Mains

Breast and leg of corn fed chicken, parmesan gnocchi, artichoke, pepper jus
Fillet of pork, gratin potato, heritage carrots
Pan fried bass, Israeli couscous in tagine sauce, onion bhaji
Roast fillet of cod, sweet potato, basil crust, pepper chorizo
Potato and pea risotto, poached egg, asparagus

Desserts

Set vanilla cream, cherries, pistachio
Strawberry parfait, toasted marshmallow, white chocolate mousse
Lemon tart, raspberries, lime
Baseless chocolate tart, peanuts, banana, salted caramel
A selection of cheese and biscuits

£35.00 per person

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.