



Table d'Hôte Menu

Starters:

Wild boar Scotch egg, pork belly, apple tapenade, pea shoots
Salmon ballontine, cucumber jelly, chives crème fraiche, cress
Greek salad, feta cheese panna cotta, tomatoes, olives, spring onions
Beef tartar, ciabatta crouton, quail egg, caper berries, shallots
Mackerel fillet, salmon and crab ravioli, baby spinach, radish

Mains:

Corn fed chicken breast and leg, sauté potato, chorizo, French beans, artichoke purée
Slow cooked lamb shank, vegetable puy lentils, fondant potato, baby onions
Sea bream fillet, saffron mashed potato, baby spinach, roast butternut squash, mussel cream sauce
Plaice fillet, scallop, herb risotto, fennel purée, bok choi
Open ravioli, asparagus, French beans, olives, woodland mushrooms, soubise hollandaise

Desserts:

Warm apple frangipani tart with custard ice cream
Popcorn parfait with caramel pop corn and candy floss
Lemon posset with fresh berries and passion fruit sorbet
Dark chocolate cheese cake with raspberry ice cream
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.