



Table d'Hôte Menu

Starters:

Home smoked salmon, slow cooked duck egg, parsley purée and pickled kohlrabi

Salted cod cake, peas, capers and celeriac

Moroccan spiced lamb, tzatziki and hummus

Slow cooked belly pork, vanilla apple purée with seared scallop

Beetroot carpaccio, truffle brie beignet, horse radish gnocchi

Mains:

Breast and leg of corn fed chicken, parmentier potatoes, asparagus, and onion purée

Breast of gressingham duck, cherries, fondant potato, savoy cabbage

Fillet of sea bass, rosti potato, spinach and tempura prawns

Pan fried skate wing with a chive butter sauce, Jersey Royals and broccoli

Pearl barley and vegetable stew, sage dumplings, marinated halloumi

Desserts:

Mille feuille of white chocolate and raspberries

Lemon meringue, lemon curd ice-cream

Warm treacle tart, raspberry coulis, marmalade ice-cream

Iced strawberry parfait, textures of Eton mess

Baked vanilla cheese cake, banana Chantilly and chocolate tuille

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.