



Table d'Hôte Menu

Starters:

- Slow cooked salmon, Jersey Royals, asparagus
- Deep fried lamb and fig terrine, cucumber, paratha
- Slow cooked pork belly, peanut crust, sweet and sour
- Seared squid, watermelon, chorizo and pine nut dressing
- Wild mushroom tart, slow cooked duck egg, tarragon

Mains:

- Fillet of pork, sweet potato, black pudding tortellini, bacon Savoy cabbage
- Breast and leg of guinea fowl, baby leeks, peas and onions, parmesan mash
- Pan fried tuna, roasted peppers, garlic potatoes, beetroot and green beans
- Roasted cod fillet, charred baby gem, caper berries, parsley purée
- Ravioli of smoked Jersey Royals, asparagus and blue cheese

Desserts:

- Raspberry parfait, white chocolate, fresh raspberries
- Crisp dark chocolate tart, orange gel and orange salad
- Vanilla cream, textures of strawberries
- Almond cheesecake, poached peaches, redcurrant sauce
- 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.