



## Table d'Hôte Menu

### Starters:

Smoked chicken and basil terrine, goats cheese, celeriac

Puff pastry case, mussels, leeks, cider, grain mustard

Szechuan beef fillet, parmesan custard, truffle, rocket

Beetroot cured salmon gravadlax, caviar, orange, dill

Warm asparagus, slow cooked duck egg, pink grapefruit hollandaise

### Mains:

Breast and leg of guinea fowl, Jersey Royals, peas, broad beans, pancetta

Slow cooked Dingly Dell belly pork, parmesan mash, apple, pickled carrots

Pan fried tuna, roasted peppers, garlic potatoes, beetroot and green beans

Grilled fillets of mackerel, Mediterranean salad, seared scallop, salsa verdi

Summer vegetable couscous, charred cauliflower, sesame crisps

### Desserts:

Iced white chocolate parfait, pistachio ice cream

Set vanilla cream, textures of raspberry, mint

Warm treacle tart, clotted cream ice cream, orange salad

Lemon cheesecake, almond ice cream, coconut brittle

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.