



Table D'hôte menu's rotate on a weekly basis. Please check when booking which menu will be available.

Table D'hôte Menu II

Starters:

- Smoked Trout Fishcake with Herb Crème Fraiche
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- Carpaccio of Irish Beef, Horseradish with Caramelized Apple Fondant
-
- Jersey Fish Bouillabaisse with Red Pepper Aioli Croutés
-
- Apple Braised Celeriac Fondant with Blue Cheese Beignet and Pickle Puree
-
- Pork and Calvados Rillet with Quince and Raisin Puree

Mains:

- Roast Breast of Guinea Fowl with a Leg Confit Cannelloni, Broccoli Puree and Salsify
-
- Confit Rabbit Pie with Smoked Parsnip Puree and Madeira Jus
-
- Pan Fried Haddock with Crushed New Potatoes, Spinach and a Poached Duck Egg
-
- Fillet of Bream with Mussel Stew, Fondant Potato and Fennel
-
- Roast Beetroot and Goats Cheese Ravioli with Sage Cream

Desserts:

- Gooseberry Trifle with Biscotti Biscuit
-
- Banana Cake, Yoghurt Sorbet and Guinness Anglaise
-
- Vanilla Crème Brulée, Sticky Plums and Plum Sorbet
-
- Steamed Ginger Pudding with Apple Parfait and Rhubarb Crisps
-
- A selection of cheese and biscuits
(Brie, Stilton, Cheddar and Goats Cheese)

£27.50 per person

All prices are Goods and Services Tax inclusive. Please note that an optional 10% service charge will be added to your bill.