



Table d'hôte Menu

Starters

Smoked salmon, pistachio granola, curried yoghurt

Terrine of ham hock, cauliflower, piccalilli

Crab, pink grapefruit, coriander, coconut

Rare seared beef, artichokes, egg yolk, rocket

Fine tart of aubergine, cheddar rarebit, pea shoots

Mains

Breast and leg of guinea fowl, pearl barley, sweet potato, whisky sauce

Fillet of pork, pork cheek, truffled leeks, parmesan mash

Baked fillet of cod, spinach, crispy potato, chorizo purée

Sea bass, savoy cabbage, Thai prawn ravioli, lemon grass, butter sauce

Risotto of peas, artichoke, truffle, rocket

Desserts

Vanilla cream, textures of cherry

Apple and blackberry Eton mess

Lemon parfait, white chocolate cream, pistachio ice cream

Dark chocolate liquid tart, orange, clotted cream

A selection of cheese and biscuits

£35.00 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.