



M E N U

STARTER

Summer Lobster, Kaffir Lime Gel, Pickled Peach, Tarragon Oil and Tomato Consommé.

Caramelised Fillet of Sole on a Bed of Baby Spinach with Crispy Shallots and Leeks.

Tuna Ceviche with Coconut, Chilli Mango, Apple and Lime.

Pan Fried Scallops with Nduja Butter, Saffron Risotto and Salsa Verde.

Marinated Salmon Carpaccio with Lemon Salt, Red Onion Pickle and Mango Turmeric Condiment.

Asparagus with Soft Boiled Hen Egg, Crispy Chorizo and Lovage.

Chicken Livers Pressed with Dukkah.

Parma Ham, Goat's Cheese, Pesto and Fig Parcels with Caramelised Pecans.

English Asparagus and Hollandaise Tart with Herbs and Flowers.

Mediterranean Crispy Courgette Flowers with Tomato Fondue and Basil Sauce.

Gazpacho, Summer Vegetable Mirepoix and Buffalo Mozzarella.

Tortellini of Ricotta, Lemon, Parmesan and Sage Butter.

ALL SERVED WITH HOUSE BAKED BREAD AND
BUTTER OR HOMEMADE FOCACCIA



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Treacle Cured Fillet of Beef, with a Rich Jus, Bearnaise Sauce, Potato Terrine and Spring Vegetables.

Roasted Fillet of Beef, Braised Oxtail Croquettes, Madeira Jus, Potato Fondant and Spring Vegetables.

Beef Fillet, Short Rib "Osso Bucco" Croquette, Pomme Mousseline and Greens.

Loin of Venison with Soy Glazed Baby Beetroot, Roasted Turnip Puree, Roasted Baby Carrots and Terrine of Potatoes.

Loin of Venison, Watercress Puree, Rainbow Chard, Honeyed Carrot Puree, Potato Fondant and a Rich Red Wine Jus.

Rack of Lamb, Mint Salsa, Rosemary Roasted New Potatoes and Spring Green Salad.

Herb Crusted Rack of Lamb, Petit Pois a la Française, Thyme Jus and Potato Confit.

Pressed Lamb Shoulder, Potato Terrine, Vegetable Medley and Mint Salsa Verde.

Fillet of Lamb, Courgette Flower, Goat's Curd and Honey with Crushed New Potatoes and Rosemary Jus.

Slow Cooked Belly of Pork and Crackling with Fennel Seeds, Served with a Cider Jus, Creamy Mash Potatoes, Seasonal Vegetables and a Mini Toffee Apple.

Pig Cheeks Served with a Mead Jus, Pomme Mousseline, Caramelised Baby Carrots, Spinach and Watercress Mousse and a Mini Toffee Apple.



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Roasted Guinea Fowl Supremes Stuffed with Fresh Herbs, Verjus Jus, Dauphinoise Potatoes and Baby Garden Vegetable Medley.

Chicken Supreme Stuffed with Mozzarella, Basil and Sun-Dried Tomatoes, Wrapped in Parma Ham Served with a Light Vermouth and Quince Jus, Crushed New Potatoes and Seasonal Vegetables.

Duck Breast, Confit of Leg, Confit of Figs and Fennel, Duck Sauce, Mini Fondant Potatoes and Seasonal Vegetables.

Halibut, Leek and Clam Veloute, Clam Risotto and Parsley Oil.

Roast Cod Fillet with Chorizo and Black Olives, Pommies Puree and French Green Beans.

Sea Bass Fillet with Saffron New Potatoes, Samphire and Chives Mousseline Sauce. Mussels in a Creamy Sauce with Lardons and Mushrooms, Chips, Rustic Bread and Salad.



M E N U

D E S S E R T

Flaming Crème Brûlée with Chocolate and Salted Caramel Ganache and Peach Sorbet.

Chocolate Fondant, Pistachio Ice Cream and Crème Anglaise.

Chocolate Marquise, Caramelised Poached Peach, Peach Sorbet and Crème Anglaise.

Yogurt Pannacotta with Poached Pink Rhubarb and Confit Oranges.

Lemon Posset with Caramelised White Chocolate, Strawberries and Meringues.

Tarte à la Fraise, French Strawberry Tart with a Light Crème Pâtissière and Strawberries Marinated in French Elderflower Liqueur.

Pistachio and Strawberry Tart and Strawberry Sorbet.

Crème Fraîche and Elderflower Tart, Strawberry Sorbet and Strawberries.

Rhubarb and Lemon Tart with an Elderflower Crème Anglaise.

Apricot and Nutmeg Tart, Salted Pumpkin Seed Brittle and Apricot Sorbet.

Thyme Infused Berries Eton Mess.

Peach Melba: Poach Peach with Peach Swirl Vanilla Ice Cream, Peach Puree and Caramel Croquant.

Negroni Poached Peach with Crumble.
