



DINNER MENU

2 Courses £29.00; 3 Courses £36.95

Velouté

Seasonal Soup

Scallops

Cauliflower, Cumin Marinated Golden Sultanas, Raisins, Curry

Chicken Confit Terrine

Piccalilli and Pickled Vegetables

Goat's Cheese

Cannelloni, Curd, Beetroot, Hazelnut

Mackerel

Grilled, Cucumber, Dill, Horseradish



Beef Fillet (+£ 3 Supplement)

Carrot Purée, Heritage, Carrot Textures, Confit Potato, Red Wine and Thyme Jus

Salmon

Orzo Pasta, Smoked Eel, Fennel

Pork

Fillet, Baby Gem, Broad Bean and Girolles Jus

Sea Bass

Butternut Squash, Wild Mushrooms, Spinach, Light Chicken Jus

Risotto

Vegetable, White Truffle Oil



Lavender

Brûlée, Fresh Summer Fruits, Vanilla Ice Cream

Chocolate

Slice, Dark and White, Praline Ice Cream

Pannacotta

Pistachio with Griottine Cherries, Cherry Ice Cream

Strawberry

Bavarois, Raspberries, Raspberry Ice

Cheese

Selection of Cheese and Biscuits