



Dinner Menu

Starters

Velouté of Leek & Potato

with watercress & extra virgin olive oil

Wild Mushroom Gnocchi

with prosciutto, parmesan & roquette

Pan Fried Fillet of Red Mullet

with a sweet pepper & tomato pipérade, balsamic dressing

Terrine of Hot & Cold Smoked Salmon

with a cucumber & dill salad

Parfait of Chicken Livers, Foie Gras & Truffle

with a celeriac remoulade

Main courses

Slow Cooked Tian of Beef

with a creamy cepe risotto, roasted root vegetables & a thyme jus

Roast Breast of Guinea Fowl

with foie gras, boudin noir, Savoy cabbage, baby turnips & a ham hock velouté

Braised Lamb Shank with Madeira

rosemary infused mashed potatoes & a brunoise of vegetables

Roast Fillet of Wild Sea Bass

with a tomato & avocado salsa, pommes paille & sauce vierge

Wild Mushroom Risotto

with ricotta, white truffle & a puree of cepes

Desserts

A Bavarois of Rhubarb & Custard

with stem ginger sorbet & rhubarb confetti

Warm Chocolate Fondant

with a mandarin ice cream & dark chocolate sauce (15 mins)

Sticky Toffee Pudding

with banoffee ice cream & caramel sauce

Creamy Vanilla & Raisin Rice Pudding

with apple strudel ice cream

Poached Prunes D'Agen

with earl grey sorbet, crème anglaise & cracked black pepper

2 Courses - £25.00

3 Courses - £29.00

Teas & Coffees - £2.50