

STARTERS

- Char-grilled asparagus with orange hollandaise and red sorrel cress *(dairy, egg)*
- Twice baked mushroom and cheddar soufflé with chive crème fraiche and rocket cress (v) *(dairy, gluten)*
- Homemade chicken liver and whisky pate served with toasted brioche and homemade fruit chutney *(dairy, egg, gluten, celery)*
- Seared scallops with sweet grain mustard and dill dressing and baby cress served on sautéed blini *(shellfish, dairy, egg, mustard, celery)*
- King prawn, pickled red onion and avocado salad with rocket and parsley dressing *(shellfish)*
- Layered Cornish crab, prawn, avocado and crunchy fennel slaw cocktail *(shellfish, dairy, egg, mustard, celery)*
- Home cured lime and mint salmon with black rye, mojito dressing and cress salad *(fish, gluten, dairy)*

MAINS

- Char grilled fillet of beef with roast baby vine tomatoes, grilled mushroom, triple cooked chips, baby watercress and balsamic dressing
- Roast cannon of lamb, wilted kale, baby hasselback potatoes, thyme and carrot puree, black currant and red wine sauce *(gluten, dairy, celery)*
- Slow braised chicken supreme server with charred mashed potato, baby spinach, steamed asparagus, red wine and tarragon reduction
- Pan-fried wood pigeon, potato croquette, sautéed cabbage, blackberry and port sauce *(gluten, egg, celery, dairy)*
- Charcoal ravioli with south coast crayfish and prawn filling served with a saffron cream sauce
- Pan-fried fillet of cod, poached egg, crushed seasonal new potatoes, baby spinach and chive sauce
- Seared tuna, roast sweet potato, sautéed spring greens, crispy pancetta and Christophene slaw
- Grilled seabass with buttered seasonal new potatoes, asparagus and samphire with tomberry, olive oil, parsley and white wine reduction
- Spinach gnocchi with sweet pea, mint, lemon and cream sauce *(gluten, dairy, egg)*
- Asparagus, runner bean and broad bean risotto with marinated red onion, feta cheese and rocket *(dairy)*

DESSERTS

- Glazed summer berry tart with vanilla custard cream and raspberry pearls *(dairy, gluten, egg)*
- White chocolate and pistachio brownie served with cappuccino cream and crushed hazelnut pralines *(dairy, gluten, nuts, egg)*
- Summer pudding with a light vanilla crème fraiche and fresh berries *(dairy, gluten, egg)*
- Warm chocolate and walnut brownie served with mixed berry and clotted cream ice-cream *(nuts, gluten, egg, dairy)*
- Raspberry and cream panacotta served with mixed berry compote *(dairy)*
- Lemon and lime tart with vanilla crème fraiche and raspberry coulis *(gluten, egg, dairy)*
- Raspberry mille feuille with sweetened crème fraiche and clotted cream ice cream *(dairy, gluten)*
- Venetian tiramisu *(gluten, egg, dairy)*
- English cheeseboard selection with biscuits and homemade chutney *(gluten, dairy)*

When selecting your menu, any specific dietary requirements can be catered for upon request and factored into your menu choices.

2 Course Menu £39.00
3 Course Menu £45.00
4 Course Menu £49.50

Chefs Choice 2 Course Menu £34.00
Chefs Choice 3 Course Menu £39.00