

Starters

Freshly Prepared Soup of the Day

Jumble Summer Salad with Asparagus Spears,
Roquefort Cheese, Citrus Fruits and Quail Eggs

Duck Liver Parfait with Darjeeling Smoked Duck
Breast, Toasted Brioche, Quince Jelly and
Spiced Berry Dressing
Supplement £2.95

King Prawn & Crab Meat Ravioli with a Dill & Shell
Fish Veloute Sauce
Supplement £3.50

Sautéed King Scallops with Cucumber Tagliatelle,
Sweet Red Pepper and Crayfish Tails
Supplement £4.25

Baked Pant Ys Gawn Goats Cheese wrapped in Parma
Ham with Mixed Peppers and Walnut Dressing

Marinated Beef Carpaccio
with Globe Artichokes, Parmesan Shavings
and Balsamic & Oil Dressing

Oaked Smoked Salmon with Smoked Trout Fillet and
Californian Coleslaw, Lemon and Honey Dressing
Supplement £3.50

Mains

Fillet of Beef Medallions in Crushed Mixed Peppercorns
with Roasted Banana Shallots, Oyster Mushrooms in
Dijon Mustard Cream Sauce

Supplement £7.95

Marinated Barbary Duck Breast on a Pineapple Tart
Tatin with a Sweet Chilli Lime and Ginger Sauce

Supplement £2.50

Chicken Breast Poached in Chardonnay Wine Veloute
Sauce with Morels, Peas, Broad Beans and Tarragon

Slow Braised Shank of Lamb
Glazed with a Redcurrant & Rosemary Jus

Roasted Seabass Fillet on a Crab and Spring Onion
Risotto, Tempura Fennel and Oriental Dressing

Supplement £6.95

Roasted Salmon Fillet with Shrimps and Lemon and
Caper Nut Brown Butter Sauce

Roasted Wood Pigeon and Calves Liver with Smoked
Bacon, Puy Lentils, Vegetable and Thyme Jus

Supplement £2.95

Crispy Gnocchi, Spinach and Gruyere Cheese
Dumplings with Bell Peppers, Oyster Mushrooms and
Globe Artichokes

Desserts

Hot Banana Soufflé
with Banana Ice Cream and Toffee Sauce
(Please allow 20 minutes)

Trio of Strawberries with Strawberry Sorbet,
Strawberry Bavarois and Marinated Strawberries

Vanilla Panna Cotta with Red Berries
in Elderflower Syrup & Pistachio Nut Tuille

Glazed Passion Fruit Tart
with Mango Sorbet and Fruit Coulis

Dark Chocolate Marquise
with Poached Pear and Baileys Coffee Sauce

Rhubarb Parfait
with Roasted Rhubarb & Ginger Shortbread Biscuit

Selection of British Cheeses with Celery,
Grapes and Homemade Chutney

Supplement £2.95

2 Courses - £22.00

3 Courses - £27.50