

A LA CARTE MENU

TWO COURSES £50.00
THREE COURSES £60.00



STARTERS

SWEET POTATO & CHICKPEA SOUP (v)

CRISPY TARRAGON

PRESSED BEETROOT & GOATS CHEESE (v)

VIOLA FLOWER, SAVOURY GRANOLA, ROSE WAFER

SCALLOPS (£5.00 SUPPLEMENT)

ROASTED RED PEPPER PURÉE, CHERMOULA, SALMON CAVIAR

SMOKED HAM TERRINE

GOATS CHEESE MOUSSE, APPLE SALAD, CELERIAC PURÉE, CANDIED PECANS

SEARED TUNA

CUCUMBER, WASABI GEL, BLACK GARLIC MAYONNAISE



MAIN COURSES

ROAST BEEF FILLET (£10.00 SUPPLEMENT)

PRESSED POTATO, WATERCRESS PURÉE, CONFIT ONIONS

CORN FED CHICKEN SUPREME

CAULIFLOWER PURÉE, RAINBOW CHARD, ROAST PARSNIPS

FILLET OF COD

POACHED EGG, SPINACH, CREAMY SAFFRON SAUCE

SEARED HALIBUT (£10.00 SUPPLEMENT)

FENNEL & LEMON PURÉE, ROASTED ARTICHOKE, CHARRED GRAPEFRUIT & PEA

BUTTERNUT SQUASH & SAGE RISOTTO (M)

PUMPKIN SEEDS, DOLCELATTE BEIGNET

CHESTNUT GNOCCHI (v)

MUSHROOM VELOUTÉ, WILD MUSHROOM, TRUFFLE MASCARPONE

SIDES £5.00

CREAMED POTATOES

DAUPHINOISE POTATOES

NEW POTATOES. BUTTER SAUCE

MIXED VEGETABLES

GLAZED BABY CARROTS



DESSERTS

BAKED ORANGE CHEESECAKE

CHOCOLATE ICE CREAM

CHOCOLATE & CHERRY PANNA COTTA

TOASTED ALMONDS

ELDERFLOWER APPLE DELICE

VANILLA ICE CREAM

PEAR TART

CARAMEL SAUCE, HONEY ICE CREAM

SELECTION OF THREE CHEESES

QUINCE JELLY, CRACKERS

