



Du Jour

Mozzarella,
Grilled Mediterranean
Vegetables, Roasted Pinenuts,
Golden Raisins

Mosaic of Cornfed Chicken and
Wild Mushrooms,
Red Onion Marmalade, Toasted
Sourdough, Petit salad

Butter Potted Seabass,
Salsa Verde, Wholemeal Toast

Smoked Salmon, Petit Salad
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Seabass, Crushed New Potatoes,  
Broccoli, French Beans,  
Lemon Chive Butter

Wild Mushroom Risotto,  
White Truffle Oil,  
Aged Parmesan

Confit Leg of Duck, Bok Choi,  
Mashed Potato, Fresh Orange

Onglet Steak,  
Grill Garnish, Chips  
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Crème Brulee,
Mango Sorbet, Shortbread

Lemon Posset, Pineapple
Compote, Coconut Sorbet

Black Cherry and Dark Chocolate
Delice, Raspberry Sorbet

Selection of 3 Cheeses
"Garnished"

2 courses £30.00
3 courses £35.00

Starters

Goats Cheese Mousse, Heirloom Tomatoes,
Artichoke, Basil, Rocket 15.00

Pigs Head Croquette, Quails Scotch Egg,
Piccalilli, Sprouting Peas 15.50

Scallops, Cherry Tomato 'Vierge' 22.50

Dill Marinated Salmon, Beetroot, Horseradish Cream 16.95

Terrine of Foie Gras and Agen Prunes, Toasted Brioche 19.75

Sautéed Chicken Livers, Potato Puree,
Salpicon of Bacon & Shallots, Red Wine Jus 14.50

Crab and Salmon Sausage, Carrot and Courgette Spaghetti,
Crab Cream, Micro Herbs 18.50

Mains

Roast Duck Breast, "Pommes Anna", Salt Baked Golden Beets,
Orange Puree, Orange Jus 34.50

Roast Hake Fillet, Razor Clam Provençale, Courgettes,
Crispy Breadcrumbs 32.50

Char-Grilled Calves Liver & Bacon, Green Beans, Potato Puree 31.95

Wild Cornish Seabass, Girolles, Baby Leeks, Spinach,
Jerusalem Artichoke Purée, Seaweed Butter 32.50

Fillet of Brill, Clam Chowder Sauce, Salsify,
Crones & Sea Vegetables 30.50

Risotto of Pearl Barley, Beetroot, Apple and Chicory 23.50

Favourites

Oysters Natural 3.50 each

Avocado, Prawns
'Marie Rose' 16.50
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Grilled Sirloin of Beef  
"Garnished", Big Chips 30.00

Herb Battered Haddock,  
Chips, Broken Peas, Tartare  
Sauce 21.50

## Sides

4.50

Mixed Leaves

Roasted Root Vegetables

Spinach

French Beans, Lemon

Butter and Almonds

Fries

Big Chips

Mash

Thyme Sautéed New

Potatoes

Rocket, Parmesan,

Balsamic