



Du Jour Menu

Fish Soup, Rouille, Gruyere,
Croutons

Marinated Scottish Organic
Salmon, Greek Yoghurt and
Dill Dressing

Parma Ham, Celeriac
Remoulade, Rocket,
Parmesan

Heirloom Tomato Salad,
Grilled Goats' Cheese,
Baby Basil & Virgin Olive Oil

Onglet Steak, Grill Garnish,
French Fries

Chicken, Mushroom &
Tarragon Pie, Mash and
Broccoli

Leek & Blue Cheese Risotto,
Parmesan & Sprouting Peas

Black Bream Fillet,
Horseradish Infused Beets,
Caviar Hollandaise

Chocolate & Cherry Delice,
Cherry Ice Cream

Fraiser Cake, Strawberry
Sorbet

Lemon Tart, Citrus Chantilly

Selection of Cheeses
"Garnished"

2 COURSES 30.00

3 COURSES 35.00

Starters

Smoked Salmon, Jersey Royal Potato Salad, Pickled Shallots,

Frisse and Pea Shoots 14.00

Tagliatelle of Scallops, Tomato and Basil Cream 19.50

Pork Rillettes, Gherkins, Caper Berries, Rocket 12.75

Chilled Mediterranean Vegetables, Buffalo Mozzarella,

Basil Oil and Rocket 14.95

Potted Shrimps, Melba Toast, Petit Salad 15.50

Moules, Thai Green Curry, Coriander 13.00

Mains

Halibut, Baby Vegetables, Samphire, Rainbow Chard,

Fish Cream 31.50

Fillet of Organic Salmon, Peas, Broad Beans, Pommies Puree,

Thai Asparagus 29.50

Lamb Cutlets, New Season Jersey Royals, English Asparagus, Wild

Garlic, Lamb and Rosemary Jus 29.50

Pan-Fried John Dory, Braised Leeks,

Petit Pois à la Française 29.50

Corn Fed Chicken Breast, Foie Gras Stuffed Courgette Flower,

Potato Puree, Charred Courgettes, Red Wine Jus 31.50

Favourites

Avocado, Prawns

'Marie Rose' 16.50

Grilled Sirloin of Beef

"Garnished", Big Chips 30.00

Herb Battered Haddock,
Chips, Broken Peas, Tartare

Sauce 21.50

Sides

4.50

Mixed Leaves

Butter Chantenay Carrots

Spinach

French Beans,
Lemon Butter, Almonds

Fries

Big Chips

Mash

Thyme Sautéed
New Potatoes

Rocket, Parmesan,
Balsamic