



Du Jour Menu

Tuna Carpaccio, Chilli and Spring Onion Salad, Sashimi Dressing

Beetroot, Shallot and Tarragon Salad, Grilled Goats Cheese

Potted Beef, Horseradish Mayonnaise, Crystal Fields Leaves

Parma Ham and Celeriac Remoulade

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Onglet Steak, Grill Garnish, French Fries

Sea Bream, Sautéed Potatoes, Horseradish Beetroot, Pea Shoots, Dill Oil

Butternut Squash Risotto, Parmesan, Sprouting Peas

Pork Cutlet, Creamed Potato, Savoy Cabbage, Apple Purée, Cider Jus

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Pear "Belle Hélène", Chocolate Sauce

Baked Cream, Rum and Raisin Ice Cream

White Chocolate Parfait, Pomegranate Compote

Selection of Cheeses "Garnished"

2 courses 30.00

3 courses 35.00

Starters

Avocado, Smoked Salmon Mousse, Caviar Vinaigrette 15.00

Fish Soup, Rouille, Croutons, Gruyere 14.00

Duck Liver Parfait, Red Onion Marmalade, Brioche Toast 13.75

Tagliatelle, Hazelnut & Rocket Pesto, Courgette 12.75

Potted Shrimps, Mixed Leaves, Melba Toast 13.75

Ham Hock Terrine, Curried Mayonnaise, Rocket 14.50

Mains

Fillet of Stone Bass, Broken Potatoes, Sautéed Spinach,

Samphire, Caviar Fish Cream 29.00

Fillet of Organic Salmon, Jersey Royals, Crushed Peas,

Asparagus, Hollandaise 29.50

Lamb Rump, Roasted Onion, Parmesan Risotto, Girolles,

Thai Asparagus, Parsley and Anchovy Sauce 29.50

Pork Tenderloin, Pork Croquette, Chargrilled Apples, Pea Purée,

Baby Carrots, Broad Beans and Radish 31.50

Roast Breast of Duck, Duck Bonbons, Pommes Dauphine,

Braised Leek, Pickled Mouli, Turnip, Maple Gel 28.50

Herbed Gnocchi, Woodland Mushrooms, Thai Asparagus,

Parmesan 25.00

Favourites

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 Salad

French Fries

Big Chips

Buttered Chantenay Carrots

Mash

Rocket, Parmesan and Balsamic

Buttered French Beans

Purple Sprouting Broccoli and Parmesan