



FINE DINING

9th May 2018

Gourmet Menu - £19.95
With Bottomless Prosecco £29.95

Treacle Cured Salmon

Ceviche of Spring Vegetables, Pink Grapefruit & Sour Cream

 **Crispy Hens Egg**

Griddled New Season Asparagus, Celeriac, Parmesan Hollandaise

Ham Terrine

Piccalilli & Brioche

Peking Duck Ravioli

Cucumber, Leek & Aromatic Broth

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Braised Pork Belly and Cheek

Carrot, Ginger & Yoghurt

Herb Crusted Delicé of Plaice

Roasted Cauliflower, Confit Lemon, Samphire & Jersey Royals, Light Mustard,

Cornichon velouté & Mussel Foam

Pan Fried Chicken Supreme

Ballotine Stuffed with Spinach, Wild Mushroom, Tarragon & bacon, Smoked & BBQ Corn,

Broccoli & pomme Maxine, Mushroom Puree

  **Risotto Milanese with Wild Mushrooms & Spring Vegetables**

Wild Garlic & Roast Hazelnut Pesto


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Yoghurt Curd, Strawberries & Basil

Chocolate Delice

Ouef a la Neige & Blood Orange

“Rhubarb”

 denotes suitable for vegetarians

 denotes may contain nuts
“deconstructed”

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.