



DINNER

Please select one option and a Vegetarian Alternative for each course

Spring- Summer Menu

Starters

Duo of Twice Cooked Pork Belly, Seared Scallops, Apple Marmalade, Sweet Potato Coulis, Celeriac Slaw, Pancetta Dust, Porcini Jus (*Mollusks, Sulphites, Dairy, Soy*) (+£2.00 supplement)

Smoked Chicken and Walnut Fritters, Pickled Fennel and Daikon, Wasabi Aioli (*Egg, Sulphites, Gluten*)

Spicy Coconut Tuna Ceviche, Gravlax, Glass Noodles, Avocado and Papaya (*Fish, Sulphites*)

Hand rolled Devon Crab with Sriracha King Prawns, Mango and Kohlrabi Salsa (*Crustaceans*)

Squash, Smoked Mozzarella and Walnut Souffle, Ginger and Apple Puree, Oven Dried Cherry Tomatoes (*Dairy, Egg, Gluten, Nuts*)

Heritage Tomatoes, Walnut and Falafel Quinoa Crumb, Pickled Shallots, Truffle Smoked Feta, Melba Toast, Sherry Vinegar Glace (*Nuts, Sesame, Sulphites, Gluten, Dairy*)

Main Course

Crispy Skin Duck, Orange Truffle Glace, Sweet Potato Fondant, Warm Salad of Green Beans, Wild Rocket, Purple Sprouting Broccoli, Marsala Jus (*Dairy*)

Slow Cooked Rump of Lamb, Gremolata Cauliflower, Speck and Golden Raisin Couscous, Celeriac Fondant, Spiced Edamame and Pumpkin Textures, Lamb Jus (*Sulphites, Gluten, Nuts, Dairy*) (+£4.00 supplement).

Pan Roasted Cod Fillet, Potato Galette, Mango, Avocado, Lychees and Red Pepper Coulis (*Fish, Dairy, Sulphites*).

Sicilian Seabass, Pomme Puree, Capers Berries, Olives, Confit Garlic Tomatoes, Asparagus Spears (*Dairy, Fish*)

Fennel and Parmesan Dumplings, Tomato Sugo, Broccoli (*Dairy, Gluten, Egg, Nuts*)

Chickpea Crepes stuffed with Salpican of Mushrooms, Confit Garlic Truss Tomatoes, Porcini, Dashi Stock, Artichoke and Citrus Remoulade (*Gluten, Dairy, Egg*)



Dessert

Summer Berry Meringue Roulade, Macerated Strawberries, Lemon and Thai Basil Sorbet (*Egg, Nuts, Sulphites, Dairy*)
Passionfruit, Strawberry and White Chocolate Shortcake (*Dairy, Egg, Gluten*)
Chocolate Torte, Blueberry Wine Coulis (*Dairy, Egg, Gluten*)
White Chocolate Mousse, Carva Fruit Terrine, Brownie Fingers (*Dairy, Egg, Gluten*)
Best of British Cheeses, Quince Paste, Water Crackers, Grapes (*Dairy, Gluten*) (+£4.00 supplement).

Additional courses can be added to the menu and can include:

- | | |
|----------------------------|------------------|
| ❖ Amuse bouche | £4.50 per person |
| ❖ British farmhouse cheese | £7.00 per person |

Two or three course meals include fair trade ground coffee and specialty teas with petit fours as an après

ALLERGENS ARE NOTED IN BRACKETS
(Vegan options available on request. Prices are per person and exclude VAT)