

# Table D'hôte Dinner Menu

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## Chef's Appetiser

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Red Peppers with Greek Yogurt Curd, Pine Nuts and Basil (V)

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Scallops with Avocado Puree, Oyster, Radish and Lemongrass

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Salmon with Caramelised Cauliflower Puree and Deep Fried Capers

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Duck Breast with Asparagus Salad, Pickled Mushrooms and Crispy Duck Egg

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Wood Pigeon Breast with Roasted Almonds, Cherry and Alsace Bacon

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Globe Artichokes with Grilled King Mushrooms, St Swithin's Cheese, Salt and Vinegar  
Seasoned Grains and Truffle Vinaigrette (V)

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John Dory with Red Onion Fondants, Lemon Puree, Confit Fennel and Macaroni Gratin

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Wild Sea Bass with Broccoli, Blood Orange and Hollandaise

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Dedham Vale Aged Ribeye with Potato Terrine, Red Peppers and White Onion Puree

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Norfolk Chicken Leg and Breast with Celeriac, Shiitake and Rosemary

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## Pre-Dessert

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Caramelised Bananas with Mascarpone Mousse, Black Treacle Cake and Salted Caramel  
Ice Cream

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Carrot Cake with Raisin Puree, Maple Pecans, Channel Island Milk and Carrot Caramel

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Chocolate Fondant with Greek Yoghurt Sorbet, Coffee Anglaise and Chocolate and  
Peanut Mousse

(Please note this dish takes 9 minutes to bake in the oven)

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Poached Pear with Apple Tapioca, Lemon Granita and Compressed Apple

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A Selection of Cheeses

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Coffee and Petit Fours (£4 supplement)

**£34 Two Courses**

**£42 Three Courses**