

Table D'hôte Dinner Menu

Chefs appetiser

Pigeon breast, foie gras, cherry and shallot

Quail, celeriac, apple and confit leg

Steamed smoked salmon, watercress and fennel

Cured and smoked mackerel, gooseberry, horseradish and dill

Beetroot salad, raspberry, goats cheese mousse and caraway (V)

Halibut, cabbage, sweet potato, mushrooms, ham and a mustard jus

Roast monkfish, carrot, coriander yogurt, baby gem and dukkha crumb

Braised pork cheek, pork belly, red onion, turnip, chickpea and chorizo stew

Lamb, wild garlic, shallot, red pepper and pommes anna

Roast celeriac, braised celery, wild mushrooms and burnt hazelnut crumb (V)

Lime parfait, creamy rice pudding, coconut, mango gel and pineapple

Caramelised white chocolate, hazelnut and coffee ice cream

Carrot cake, walnut whip and ginger ice cream

Lemon meringue pie

Selection of cheese

Coffee and petit fours (4.50 supplement)

38 Two courses

47 Three courses