

Table D'hôte Dinner Menu

Chefs appetiser

Quail, celeriac, apple and confit Quail leg

Crab, avocado, cucumber and wild puff rice

Poached sea trout, broad beans, feta cheese, passion fruit and squid ink

Loin of rabbit, confit leg, bacon, pea pure and potato

Local asparagus, potato, truffle and smoked egg yolk (V)

Lamb, courgette, shallot, red pepper and pommes anna

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

Mushroom tortellini, artichoke, spinach and parmesan cheese cream sauce (V)

and Eton mess, elderflower basil

Caramelised white chocolate, hazelnut and coffee ice cream

Carrot cake, walnut whip and ginger ice cream

Lemongrass panna cotta, apple with almonds

A selection of cheese

Coffee and petit fours (4.50 supplement)

38 Two courses

47 Three courses