

Taste the season

APRIL

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat

Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Endive "Mornay"

Poached chicory wrapped with smoked ham, glazed with a béchamel and Parmesan cheese sauce

Trout rilette

Trout, pepper, shallot, lime and chive rilette, fennel purée, Jerusalem artichoke chips, lemon and coriander dressing

Beef Ravioli

Ravioli stuffed with beef confit, mint and coriander served in a spicy vegetable broth

Poireaux and smoked haddock

Poached leeks and smoked haddock, grain mustard and leek jelly, Virgin olive oil dressing

Watercress soup (V)

Cream of watercress, Gorgonzola purée, crushed hazelnuts, garlic and thyme focaccia

MAIN

Salted Cod

Roast fillet of salted cod topped with a chorizo crumble, crushed peas, tomato, red onion and thyme vinaigrette

Lamb Roulade

Roast shoulder of lamb, mushroom and pistachio stuffing, Balsamic vinegar and mint sauce

Cured trout

Grilled cured trout fillet, spicy Thai fish cake, horseradish cream

Spinach Tagliatelle (V)

Fresh tagliatelle, spinach and parmesan cream, pine kernel, soft poached egg

Pork fillet

Roast fillet of pork, Ale and ginger bread sauce, smoked bacon, raisins

DESSERT

Genoa cake

Almond and caramelised apple cake, apple and beetroot mousse, white chocolate cream, granny smith sorbet

Clementine

Clementine confit in sugar, comté cheese mousse on a salted butter and orange shortbread biscuit

Palet chocolat

Dark chocolate and hazelnut square, mango and cardamom heart, mango sorbet

Rice pudding

Coconut rice pudding, forced rhubarb cooked with vanilla sugar, Hibiscus sorbet

New York cheesecake

Baked lemon cheesecake, blueberry coulis, white chocolate ice cream



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MAY

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STARTER

Fresh Tuna and caponata

Seared yellowfin marinated tuna, salad of aubergine, tomato, olive, celery and capers seasoned with balsamic vinegar

Cod and halibut mousseline

Warm cod, halibut and tarragon gateau, toasted brioche, cayenne pepper, saffron and garlic mayonnaise

Asparagus soup

Cream of asparagus soup, soft poached egg, asparagus tips

Pomme dauphine

Crisp potato and Emmental cheese puff, grilled streaky bacon, smoked mascarpone cream

Duck terrine

Coarse duck and pistachio terrine, onion chutney, toasted baguette

MAIN

Pig's cheeks

Braised Pig's cheeks with Madeira wine, crunchy apple and celeriac salad

Shark steak "choron"

Grilled shark steak, tomato spiked Béarnaise sauce

Chicken

Roast breast of chicken, salted lemon, ginger, cumin and sage sauce

Vegetable stir fry (V)

Pan fried pack choy, pepper, spring greens, onion with ginger, chilli, coriander and garlic, grilled halloumi

Seabass

Grilled filet of farmed seabass, courgettes, aubergine, tomato, garlic and thyme ratatouille flavoured with Pernod

DESSERT

Banoffee Pie

Glazed banana, caramel, mascarpone and vanilla whipped cream on a crunchy base, salted caramel ice cream

Strawberry pain perdu

Warm brioche pain perdu, roasted gooseberry and strawberry, strawberry coulis, mint sorbet

Lemon and chocolate verrine

Layers of Lime panna cotta, white chocolate mousse, vodka and lemon jelly, Vodka sorbet, all served in a glass

Crepe suzette

Pancake with an orange, grapefruit, star anise and Grand Marnier sauce, blood orange sorbet

Dark chocolate tart

Chocolate shortbread base, dark chocolate ganache, caramel heart, verbena and red fruit sorbet

