



Dinner

Tuesday 16th to Wednesday 24th October inclusive

Appetisers

Seared John Dory, Bouillabaisse Soup
Pressed Guinea Fowl & Wild Mushroom Terrine, Black Trumpet & Shallot Dressing
Smoked Chicken Caesar Salad, Anchovy Beignet
Jerusalem Artichoke Mousse, Mustard Dressing, Beetroot & Radish Salad (v)

Main Courses

Lamb Rump with Pine Nuts & Garlic Crust, Tarragon Gnocchi, Tarragon Jus
Seared Duck Breast, Braised Red Cabbage, Thyme Confit Potatoes, Honey Roasted Parsnip
Loch Duart Salmon Millefeuille, New Potatoes, Chardonnay Cream Sauce
Pea & Courgette Risotto, Cheese Crisp (v)

Desserts

Creamy Rice Pudding topped with Blueberry & Raspberry
Apple Strudel, Apple Sauce, Granny Smith Sorbet
Peanut Caramel Cheesecake
Bakewell Tart, Clotted Cream Ice Cream
A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread

3 courses £46.00 per person - 2 courses £39.00 per person

French Press Coffee & Petits Fours £4.75 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added

All prices inclusive of VAT - (v) suitable for Vegetarians

Should you have any special dietary requirements please ask for alternative suggestions
Please refrain from using your mobile phone in the restaurant