



Dinner

Tuesday 11th to Wednesday 19th June inclusive

Appetisers

Smoked Duck Breast, Confit Fig, Fennel, Five Spice Jus

Soused Herrings, Parsnip Cream, Daikon, Apple Dashi

Goat's Cheese Royale, Heritage Beetroot Salad (v)

Kohlrabi Soup with Pesto

Hazelnut crusted Brill, Sautéed Mushrooms, Jerusalem Artichoke Purée

Main Courses

John Dory, Aubergine Caviar, Green Olive Tapenade, Sauce Vierge

Pork Cutlet, Quince, Savoy Cabbage, Quince & Pork Jus

Guinea Fowl, Roasted Baby Plum Tomatoes, Parma Ham, Fennel & Spring Onion Fondue

Sea Bass, Herb Gnocchi, Confit Thai Shallot, Horseradish Sauce

Roasted Red Pepper Polenta, Green Beans, Red Pepper Purée, Parmesan Foam (v)

Desserts

Vanilla Baked Cheesecake, Berries Compote

Caramelised Pineapple, Pink Peppercorns, Pistachio Crumbs

Gooseberry Pudding, Gooseberry Jam, Blueberry Sorbet

White Chocolate Mousse, Strawberry Coulis

Apricot, Almond Bavarois, Tapioca Tuille

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 £4.95 per person - Speciality Coffee & Petits Fours £5.15 per person

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

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

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order. Please refrain from using your mobile phone in the restaurant