



## Dinner Seasonal Classics

A particularly special selection of dishes, available throughout the season  
Supplements are additional to the total dinner menu price

### **Appetisers**

Seared Scallops, Chestnut Velouté, Pancetta, Watercress  
(£7.50 supplement to the total menu price)

Lobster Ravioli, Samphire, Lobster Bisque  
(£8.50 supplement)

Breast of Pheasant, Orange & Onion Marmalade, Thyme Jus  
(£4.50 supplement)

### **Main Courses**

Partridge, Swiss Chard, Girolles, Quince, Crispy Chestnuts, Madeira Sauce  
(£7.50 supplement to the total menu price)

Lamb Canon, Steamed Lamb Pudding, Tenderstem Broccoli, Rosemary Jus  
(£9.50 supplement)

Lemon Sole, Crispy Oyster, Smoked Leeks, Oyster Sauce  
(£10.50 supplement)

### **Desserts**

Mirabelle Soufflé, Plum Compote  
(£3.50 supplement to the total menu price)

Prune & Tokaji Parfait, White Chocolate Ganache, Tokaji Gel, Mascarpone Ice Cream  
(£3.50 supplement)

Chocolate Fondant, Salted Caramel Ice Cream  
(£3.50 supplement)

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.