



Dinner Seasonal Classics

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

Appetisers

Crab Cannelloni, Sweetcorn Panna Cotta
(£8.50 supplement to the total menu price)

Seared Scallops, Cauliflower Purée, Sea Lettuce
(£8.50 supplement)

Rabbit Ballotine, Hazelnut & Oatmeal Granola, Kumquat Gel
(£7.50 supplement)

Main Courses

Rack of Lamb, Pine Nuts, Herb & Garlic Crust, Tarragon Gnocchi
(£11.50 supplement to the total menu price)

Monkfish, Celeriac, Brown Shrimps, Mussels & Shellfish Velouté
(£13.50 supplement)

Beef Fillet, Braised Oxtail, Shallot Purée, Confit Onion, Pinot Noir Jus
(£12.50 supplement)

Desserts

Poached Rhubarb, Rhubarb Bavarois, Mascarpone Sorbet
(£3.50 supplement to the total menu price)

Chocolate Fondant, Caramel Ice Cream
(£3.50 supplement)

Mirabelle Soufflé, Plum Mirabelle Compote
(£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.