



# Restaurant Menu

## Starters

### Roquefort Poached Rhubarb £8.50

Salt Roasted Cashew Nut Salad, Pear Puree  
(V, GF)

### Chestnut Mushroom Veloute £8.50

Seared Scallop, Thyme Espuma (GF)

### Moroccan Spiced Couscous 8.50

Tofu, Cucumber & Coriander Yoghurt  
(V, VEGAN)

### Cured Sea Trout (GF) £9.50

Lemon Aioli, Fennel & Samphire Slaw

### Chicken & Watercress Terrine £8.50

Jersey Royal Potato, Spring Onion & Radish  
Salad, Tomato Vinaigrette

### Ham Hock Ballotine £9.50

Pea & Mint Salsa, Beetroot Puree

### Seared Asparagus Spears £9.50

Soft Boiled Quail's Egg, Truffle Dressing (V, GF)

## Mains

### Thyme Butter Poached Fillet of Beef £27.90

Asparagus, Royal Potatoes, Truffle Jus (GF)

### Pan Seared Pork Tenderloin £24.50

Apple & Potato Gratin, Sautee Greens, Morel  
Mushroom Sauce (GF)

### Fillet of Salmon £22.50

Confit Potato, Samphire, Leek Cider Mussels  
(GF)

### Whole Roast Globe Artichoke £19.50

Quinoa & Provencal Stuffing, Harissa Pepper  
Coulis (V, VG, GF)

### Cannon of Lamb £26.50

Sweetbreads, Lemon, Thyme & Carrot Risotto,  
Baby Turnips, Thyme Jus

### Whole Black Bream £25.50

Stuffed with Crab and Shrimps,  
Heritage Tomato Salad, Basil Pesto, Lemon oil  
(GF)

### Spelt Risotto £19.50

Summer Vegetables, Pea Coulis, Roast Nut  
Crumb (V, VG, GF)

## Desserts

### Strawberry & Lime Cheesecake £8.50

Aerated White Chocolate, Strawberry Tuiles

### Dark Chocolate & Orange Mousse £9.50

Chocolate Sable, Passion fruit Syrup

### Petit Gateau £9.50

Mango, Coconut & Raspberry, White  
Chocolate Cremeux, Stem Ginger Shortbread

### Espuma £8.50

Malibu soaked compressed Pineapple  
Coconut, Roasted Almond Flakes. (V, VG, GF)

### Warm Brownie £8.50

Fruit Compote, Strawberry Consommé,  
Blackcurrant Sorbet (V, VG)

### Lemon & Lime Meringue Tartlet £8.50

Rhubarb Gel, Raspberry Sorbet (V, GF)

### Selection of British & French Cheeses

Sweet Red Onion Chutney, Celery & Grapes,  
Cheese Biscuits

Three Cheese £9.50

Five Cheeses £11.50

V- Vegetarian

GF- Gluten Free

VG – Vegan

DF – Dairy Free



# Special Menu - £29.95

Lunch & Dinner

## Starters

### Soup

Vegetable Soup, Balsamic Crotons

### Melon

Duo of Melon, Goat Cheese, Spring Vegetables

## Mains

### Pork

Pork Cutlet, Herb Mash, Creamed Cabbage, Roast Parsnip and Swede, Mustard Cream Sauce

### Salmon

Pan Roasted Fillet of Salmon, Mediterranean Israeli Couscous, Provincial Vegetables, Tomato Coulis

## Desserts

### Tiramisu

Vanilla Mascarpone, Compote, Toasted Almond Flakes

### Tartlet

Tropical Fruit, Coconut Sorbet, Italian Meringue

### Sides

Parmesan & Truffled Chips **£4.95**

Mozzarella Sticks & BBQ Sauce **£4.95**

Feta, Red Onion & Olive Salad **£4.95**

Fries **£4.95**

Onion Rings **£4.95**

House Salad **£4.95**