
SAMPLE MENU

DINNER

FIRST THINGS FIRST

Salmon Rilette with Pickled Cucumber and Salmon Caviar

Jellied Ham with Courgettes, Piccalilli and Crispy Leaves

Heritage Tomato Salad with Bulgur Wheat and Yoghurt Dressing (v)

Cream of Fennel Soup (v)

Chilled Asparagus Soup (v)

THE MAIN ACT

Pan Seared Sea Bream with Roasted Cauliflower, Peas and Samphire

Herb Crusted Roast Beef with Caramelized Shallots, Mashed Potatoes and Green Beans

Leek and Potato Pie with Air Dried Tomatoes (v)

Best of British

Char Grilled Corn Fed Chicken Supreme with Braised Red Cabbage and English Asparagus

PUDDINGS FROM THE LARDER

Chocolate Cremeux Tart with Chantilly Cream

Summer Pudding with Devonshire Clotted Cream

Vanilla Crème Brulee with Nut Biscotti

English Farmhouse Cheese with Date and Onion Chutney

2 Courses £24.50

3 Courses £29.50

If you are allergic to any food product, please advise a member of the service team.
All prices include VAT at 20%. For groups of 6 or more, a discretionary service charge of 12.5% will be added to your bill.

Including Coffee and Homemade Truffles

OUR SOMMELIER'S WINE PICK OF THE MONTH

White

Riesling, Framingham Classic, Marlborough, New Zealand

Glass: £9.50, Bottle: £36.00

Red

2008 Chianti Rufina, Selvapiana, Tuscany, Italy

Glass: £11.50, Bottle: £36.00

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