



# DINNER MENU

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## STARTERS

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### Hand Dived Scallops

*& green pea reduction*

### Chorizo & Sun Blushed Tomato Soufflé

*served with wild garlic pesto*

### Tarragon Smoked Chicken

*spring green salad & mustard seeds*

### Crispy Bream & Fennel Shrimp Slaw

*with a lemon infused dressing*

### English Asparagus & Poached Hen Egg

## MAIN COURSE

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### Honey Glazed Duck Confit Stir Fry

*with a Hoi Sin Sauce*

### Monkfish tails wrapped in Serrano Ham

*salt baked new potatoes, vine tomato & rosemary bake*

### Slow Cooked Beef Cheek

*sweet potato & roasted celeriac*

### Oven Baked Persian Rump of Lamb

*served with a pomegranate & mint cous-cous*

### Spring Green Risotto

*Mediterranean vegetables & chilli oil*



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## DESSERT

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Chocolate Marshmallow Brownie, Pecan nuts, Vanilla Pod Ice Cream

Rhubarb Panna Cotta & Honeycomb

Selection of Doddington Cheese and Biscuits

**2 Courses £34.50; 3 Courses £42.50**