



SAMPLE DINNER MENU

2 Courses - £45 | 3 Courses - £55

Complimentary Homemade Bread on Arrival
& Homemade Truffles on Departure.

STARTERS

Red Pepper, Chilli & Tomato Risotto*
with ash goats cheese

Tempura Cod Cheeks*
with spicy pea purée and chorizo crisps

Fennell and Pink Grapefruit Salad
with black olives and feta

Mushroom and Tarragon Soup
with homemade bread

Seared Duck Breast*
baby gem heart, roast red pepper dressing, garlic croutons, crispy onions

Tian of Crab and Avocado
with a bloody mary sauce and crayfish

*can be a main course

There will be a discretionary 12.5% gratuity automatically added to your bill.
If you would like this removed, please let us know.

Please always make sure you notify your server of any allergies or intolerances you may have

MAIN

10oz Rib Eye Steak

with dauphinoise potatoes, shallot puree, red wine reduction

Confit Belly Pork

with black pudding mash, buttered savoy cabbage and cider cream sauce

Corn Fed Chicken Breast

with a warm potato, pancetta and spinach salad with a white wine cream

Poached Trout

with lemon new potatoes, brown crab, samphire, caper butter

Pan Fried Sea Bass Fillet

with saffron potatoes, prawn bon bon, shellfish sauce

Wild Mushroom Gnocchi

with a basil oil and parmesan shavings

DESSERT

Chocolate Delice

with homemade chocolate ice cream

Orange & Fruit Bread and Butter Pudding

with homemade white chocolate ice cream

Cookie Jar Cheesecake

with homemade raspberry sorbet

Classic Affogato

(vanilla ice cream with a shot of
our specially blended coffee)

Selection of Fine Cheese

with biscuits and blossom honey

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