



## FIRST COURSE

soup of the day  
green asparagus, morels, hollandaise sauce  
foie gras terrine, spiced poached pear, toasted brioche  
salmon gravadlax, green peppercorn, lemon and olive oil  
diver caught scallop and prawn roulade, black sesame seed, celeriac puree  
goats cheese pannacotta, pickled beetroot  
octopus, fennel salad, smoked paprika vinaigrette  
fresh pea and crab risotto  
moroccan spiced lamb, tomato, cucumber and mint yoghurt  
dressed crab, green apple, basil

## MAIN COURSE

tiger prawn tagliolini, chilli, crab bisque  
salmon a la plancha, morels, peas, jacqueline sauce  
baked monkfish, leeks, potato, spices and nut broth  
sea bass, potato cake, sunflower seeds, pistachio oil  
day boat pollock, artichokes, broad beans, spinach and watercress  
roast free range chicken, aubergine, courgette, tomato and green olive  
blackface rump of lamb, peas, cucumber and mint  
confit rare breed pork shoulder, spring onion mash, blue cheese dressing  
roasted wood pigeon, potato gnocchi, buckwheat salad  
castle mey beef wellington, foie gras, mushrooms and mash potato  
*supplement 4.00*

**2 COURSE 29.50**

**3 COURSE 35.00**

selection of vegetables 3.95 per person  
organic mixed leaf salad 3.95

15% VAT included 12.5% discretionary service charge will be added



## VEGETARIAN

### TO START

watercress, apple, sultana and red cabbage salad  
goats cheese pannacotta, pickled beetrot  
sweet romano peppers, spinach, cheese, almonds and black olive  
buffalo mozzarella, tomato, rocket and basil  
green asparagus, morels, hollandaise sauce

### MAIN COURSE

fresh pea risotto  
egg tagliolini, asparagus, butter emulsion  
mixed leaves, asparagus, green beans, potatoes, seitan a la plancha  
ricotta and spinach ravioli, mixed vegetables  
seitan in curry sauce, peas and jasmine rice

### DESSERT

rhubarb and plum salad, yoghurt mousse, basil marshmallow  
valrhona chocolate fondant, coconut sorbet  
pink peppercorn almond cake, olive oil ice cream, praline sauce  
apple tart tatin, salted caramel ice cream  
ice cream and sorbet selection  
unpasteurised, farmed cheeses  
dessert from the trolley

**2 COURSE 20.00**

**3 COURSE 25.00**