

restaurant menu

first course

oysters a la plancha, japanese coleslaw
chilled tomato soup, melon
foie gras a la plancha, caramelised mango, ginger
salmon gravaldax, citrus dressing, radish salad
scallops ceviche, almonds, capers, dried cranberry
sweetcorn ravioli, basil oil, cherry tomato
octopus, fennel salad, smoked paprika vinaigrette
cornish mackerel, pea shoots, pickled carrots and ventreche
moroccan spiced lamb, tomato, cucumber and mint yoghurt
asparagus salad, avocado, chilli hollandaise

main course

loch duart salmon, peas, asparagus and broad beans, wasabi cream
breaded skate wing, beurre noisette, capers, semi dried tomato
hake a la plancha, steamed mussels, salsa verde
sea bream, cos lettuce, sweetcorn salsa, russion dressing and onion rings
halibut, courgette and thyme tart, saffron emulsion
roast free range chicken, aubergine, courgette, tomato and green olive
barbary duck, caramelised cauliflower, curry potato
confit pork belly, prawns, charcoal oil emulsion
ramp of lamb, sweetbreads, cardamom yoghurt
castle mey 8oz fillet of beef, heritage tomatoes, baby vegetables

supplement 4.00

2 course 29.50
3 course 35.00

side dishes 3.95

organic mixed leaf salad
steamed spinach
green beans
carroll's heritage potatoes

dessert

valrhona chocolate fondant, cherry sorbet
melon soup, yoghurt parfait, green tea cream cone
apricot souffle, pistachio ice cream
15 min baking time
pecan brownie with poached pineapple, pear and coconut sorbet
summer fruit salad, strawberry and basil ice cream
ice cream and sorbet selection

unpasteurised, farm cheeses 10.00