



Our executive chef John Dickson presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

Executive Menu £40.00

STARTER

Cream of pea and broad bean soup with grilled chorizo and flamed roasted pepper puree (v)

Pressed terrine of chargrilled courgette, oven roasted peppers, Golden Cross goat's cheese, butternut squash and celeriac puree served with a baby leaf salad (v)

Salad with giant couscous, chargrilled aubergine and artichokes, golden beetroot, baby corn and cucumber with a fresh mint and lime dressing topped with quails egg (v)

Cassoulet of clams and organic mussels, chorizo in a white wine, herb, garlic and tomato sauce served with warm toast

Chilled hot smoked salmon and avocado gateaux finished with a lemon crème fraiche and pea shoot salad

Cornish crab and hen's egg roulard scented with lime wrapped in sushi nori with a pink ginger, lime and honey dressing

Lemongrass risotto with spiced tiger prawn and seared scallops

Slow braised pulled pork, pink lady apple, gherkin and sage terrine with balsamic onion chutney, mesclan salad with warm toast

Duck liver parfait scented with juniper and quince served with a cucumber relish and warm brioche

SECONDI

Wild mushroom rotolo cooked in a rich tomato and Provolone cream cheese sauce served with a mixed leaf salad (v)

Fresh green vegetable risotto with asparagus, broad bean, courgette and spinach topped with pea puree and finished with shaved Pecorino (v)

Pan fried fillet of turbot sautéed wild mushrooms, roasted vegetables, mushroom polenta, pak choi served with white wine parsley butter sauce

Grilled swordfish steak salmorejo (tomato and bread puree) with roasted vegetables, new season potatoes and asparagus

Seared fillet of seabass and tiger prawns, baby leaf spinach, crushed fresh herb potatoes, roasted vegetables served with a Soleggiati tomato compote

Chargrilled free range corn fed chicken breast with sage infused pearl barley risotto, roasted vegetables and a smoked chicken and cream sauce

Whole roasted fillet of aged British beef served with roasted glazed root vegetables, spring onion potato rosti, sautéed wild mushrooms and a cracked green peppercorn cream sauce (£3.00 supplement)

Slow braised shank of British lamb in white wine braised Savoy cabbage, roasted vegetables, lentil puree and lamb jus

DOLCI

Pink lady and pear topped with a cinnamon and nutmeg crumble served with apricot and Amaretto cream

Lemon and lime curd torte served with stem ginger and lime syrup

Prune, almond and Armagnac torte served with Drambuie marinated strawberries

Apricot and peach Bakewell tart served with homemade vanilla ice-cream

Black cherry crème caramel served with black cherry coulis and vanilla shortbread

Platter of regional and continental cheeses served with a pickled walnut, homemade chutney and cheese biscuits (£2.50 supplement)