



Our executive chef 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

Provolone cream cheese parfait wrapped in chargrilled courgettes with a Solegiatti ratatouille chutney with warm toast (v)

Caramelised red onion and plum tomato Tart Tatin with glazed Golden Cross goats cheese, rocket salad and a balsamic dressing (v)

Scottish smoked salmon, spinach and fresh water prawn roulade, salmon caviar with a seaweed and caper mayonnaise

Gateaux of fresh water prawn and crayfish bound in a lime zest and dill crème fraiche dusted with sweet paprika

Calamari fritti, sapia and sago crisps served with sweet chilli and smoked paprika dip

Smoked chicken, sweet gherkin and tarragon crème fraiche tian dusted with sweet paprika served with a mixed leaf salad

Chicken liver and port parfait with a sage and onion chutney served with mixed leaf salad and warm brioche

If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens

Please note a 10% service charge will be added to the bill

SECONDI

Roasted courgette with lemon thyme filled with ratatouille topped with melted cream cheese on a bed of tomato and basil sauce (v)

Onion and potato gnocchi with sautéed wild mushrooms and spinach with a mushroom and cream sauce (v)

Pan fried fillet of sea bass with a pea puree, noisette potatoes and roasted vegetables served with a mussel and saffron cream sauce

Steamed duo of monkfish and salmon en tresse served with Parisienne potatoes, roasted vegetables and curly kale

Grilled fillet of turbot, wilted baby leaf spinach, Chantenay carrots and Duchess potato with a marinara sauce (tomato, olive, shallot, garlic, caper and anchovies)

Pan fried free range corn fed chicken breast filled with Derby cheese, chicken mousse, wrapped in cured ham on a tarragon polenta, roasted vegetables with a tarragon and shallot cream sauce

Noisettes of British lamb stuffed with apricot and mint served with pearl barley risotto, panache of vegetables and a lightly minted lamb jus

Chargrilled west country aged British 8oz fillet of beef served with vegetable ratatouille, Lyonnaise potatoes, green beans wrapped in pancetta and a shallot, red wine and beef jus (£3.00 per person supplement)

DOLCI

Baked chocolate cream served with a light strawberry mousse

Pink Lady apple and pear topped with a cinnamon crumble with honeycomb ice-cream

Vanilla panna cotta with fruits of the forest compote and fresh fruit coulis

Dark chocolate and rum torte on an Amaretto biscuit base

Baked white chocolate cheesecake served with strawberry compote

Lemon posset with a lemon zest mascarpone with a vanilla shortbread

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

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