

Dinner Table D'hôte Menu

2 courses £25.50

3 courses £32.50

Starters

Herb Gnocchi
Crème fraiche, parmesan, shallot foam

Treacle Cured Salmon
Aioli, pistachio, nasturtium & apple

Roast Quail
Confit leg, poached egg, crispy shallot, Maderia jus

Jerusalem artichoke Velouté

Mains

45 Day Dry Aged Sirloin of Beef
Beef consommé, girolle mushrooms, confit garlic, local watercress, pommes fondant in dripping

Rack of English Lamb
Leek ash, textures of aubergine pommes salardaise, lamb jus

Lemon Sole Meunière
Seaweed tartare butter sauce, mussels, pommes de frites

Saffron & Crème Fraiche Risotto
Local watercress

Desserts

Raspberry Eton Mess
Champagne sorbet

Dark Chocolate Fondant
Salted pistachio fudge, pistachio ice cream

Passion Fruit Soufflé
Fennel ice cream

Selection of Cheeses
With biscuits and homemade chutney

Please let your server know whether you have any allergies

