



STARTERS

Goat Cheese and Orange Mousse
Cashel Blue Cheese and Roasted Pine Nut Salad
Pan Fried Mackerel, Confit Shallots and Saffron Aioli
Marinated Sautéed Black Tiger Prawns with Celeriac and Apple Remoulade
Wild boar Tortelloni served with Morel Mushroom Veloute
Mint Panacotta, Pea Puree and Crispy Parma Ham
Crab and Avocado Tian with Avruga Caviar
Veal Sweetbread served with Asparagus and Honey Roasted Turnips

MAINS

Poached Scottish Lobster served with Spring Vegetables
Supplement
Whole £12.00 Half £7.00
Roasted Salmon with Wilted Lettuce and Cucumber Salad
Stuffed Paupiette of Lemon Sole, Wild Mushrooms Tortelloni
Sea Bream served with Grilled Fennel and Coriander Crème Fraîche
Roasted Gressingham Duck Breast, Cabbage and Chicory Tart
New Season Rump of Lamb served with Mediterranean Vegetables
28 days Hung Humphreys Fillet of Beef, Fondant Potatoes and Café au lait sauce
Sautéed Gnocchi, Woodland Mushrooms and Garlic Cream Sauce

FOR TWO TO SHARE

28 Days Hung Fore-Rib of Humphreys Beef served with Fondant Potatoes and Vegetables

SIDE ORDERS

Sautéed Potatoes £4.00
Panache of vegetable £4.00

As our produce is purchased freshly each day, please be understanding if certain dishes are not available

**All prices are included of 20% VAT.
An optional service charge of 10% will be added to your bill**



Please ask when ordering about special dietary requirement and allergies as some dishes may contain traces of nut.

DESSERT

All our desserts are made to order, please allow 20 minutes preparation time

Chocolate Mille Feuille, Salted Caramel

Bailey's and Walnut Cheesecake
Blood Orange Sorbet

Caramelised Peach in Cognac with Orange Marmalade

Selections of Sorbet and Ice Cream

Tarte Tatin of Braeburns Apples, for two to share
Vanilla Ice cream

Selections of Farmhouse Cheeses

£24.00 TWO COURSES

£28.00 THREE COURSES

DESSERT WINES

(50ml per glass)

60	Deviation, 2007, Madera, California Sweet with attractive aromas due to the adding of Rose Geranium A well-balanced dry finish	£6.50	14.5%vol
63	Moscato Passito DOCG 2009, Piemonte, Italy Soft honeyed flavours and richness to the palate	£6.75	12.0%vol
62	Malvasia Passito, Soleste, DOC, 2008, Emilia Romagna, Italy A sweet wine with a lovely balancing crispness on the finish That makes it an ideal way to finish a meal	£7.50	15.5%vol

Coffee, Tea and Biscotti £3.15

Americano, Espresso, Macchiato, Caffè Latte, Mocha,
Cappuccino, "Tomoccino" (Cappuccino with vanilla sugar),
Tea (Darjeeling, Ceylon, Earl Grey, Breakfast, Peppermint, Camomile)

Liqueur coffee £4.95

Irish, Calypso, French, Russian, Cubano, Gaelic, English, Seville

All prices are included of 20% VAT.
An optional service charge of 10% will be added to your bill