



Starters

SMOKED HADDOCK SOUP

flaked haddock, diced potatoes, garden peas

PETERSHAM FISH CAKE

poached Clarence Court egg, grainy Dijon, sauce Nantais

WALDORF SALAD (V)

cos lettuce, Beauvale blue cheese, Granny Smith apple

Mains

BRAISED PIG'S CHEEKS

pomme purée, chorizo, crispy pig's ears

PAN FRIED SEA BREAM

crushed cauliflower bake, shrimp curry, raisin vinaigrette

POLENTA AND MUSHROOM TART (V)

parmesan and rocket salad

Puddings

BURNT VANILLA CUSTARD

Yorkshire rhubarb, cinnamon shortbread

NOUGAT PARFAIT

mango and lime salsa

£22.95 (two courses)

£26.95 (three courses)

Head Chef - Adebola Adeshina

Optional 12.5% service added. Alternative vegetarian dishes are available.
Allergies and dietary requirements can be accommodated, only when advised in advance.

May 2016