# Signature

## £49.00 per person

### Starters

Duo of asparagus, crispy quail egg, home-made rapeseed mayonnaise and micro herb salad. (v)

Hazelnut crusted brill with sauteed ceps and Jerusalem artichoke puree. (nuts)

Pork belly and scallops, truffle parsnip puree and cress salad. (gf)

#### Mains

Wild mushrooms, spinach, cheddar cheese strudel, roasted tomato and sesame chutney

with parmesan cream. (v)

Pan-fried cod fillet and lobster, samphire, British asparagus and black caviar. (gf)

Roasted Welsh lamb rump, truffled mashed potatoes, steam vegetables and lamb jus. (gf)

#### Desserts

Rhubarb trifle

Strawberry cheesecake

Coffee or Tea & Petit Fours

(gf) - gluten free (gf\*) may be prepared without gluten (v) - vegetarian (vv) - vegan (nuts) - contains nuts

We list only the main ingredients in our dishes. If you have a dietary restriction or require further information on the allergen content of our dishes please ask a member of staff for assistance. We are unable to guarantee that any menu item is completely allergen-free.



Prices are inclusive of VAT A discretionary 10% service charge will be added to your bill