

Cerise

BAR & RESTAURANT

A LA CARTE

STARTERS

BEETROOT

GARDEN BEETROOT, GOAT CHEESE CURD, ROASTED PEANUTS
RADICCHIO, PESTO **£9.50**

SALMON

ORANGE AND LEMON CURED SALMON, CAVIAR, CHARRED
CUCUMBER, BABY FENNEL, AVOCADO EMULSION **£11.50**

COUNTRY STYLE PORK TERRINE

COMPRESS APPLE, ROHLRABI VELERIAC REMOULADE, PICCALILLI
£10.50

VELOUTE

ENGLISH PEAS AND WATER CRESS VELOUTE, CREAM FRAICHE MINT
OIL **£7.50**

WOOD PIGEON BREAST

PICKLED PEAR, HAZELNUTS, SWEETCORN, NASTURTIUM PARMA HAM
£9.50

MAIN COURSES

BEEF

HIMALAYAN SALT DRIED SIRLOIN OF BEEF, FONDANT POTATOES,
SHITAKE, BABY COURGETTE, CELERIAC, RED WINE JUS **£26.00**

DUO OF PORK

BELLY AND FILLET, GRELOT ONION, GREEN BEANS, BUTTERNUT
SQUASH, OLIVE OIL MASH **£20.50**

COD LOIN

ASPARAGUS, CRAB BONBON, SPROUTING BROCCOLI, CRAY FISH
CREAM SAUCE **£23.00**

LAMB

ROASTED RUMP OF LAMB, GRATIN POTATO, CAULIFLOWER, BOKCHOY,
SALSA VERDI **£24.00**

GATEAUX

MEDITERRANEAN VEGETABLES, SPRING GREEN, TOMATO AND BASIL
SAUCE **£15.00**

PLAICE

PROVINCIAL VEGETABLES, JERSEY ROYAL SAMPHIRE, HERB OIL **£21.00**

DESSERTS

STRAWBERRY SOUFFLE, MACERATED STRAWBERRIES, TONKA
AND VANILLA ICE CREAM **£9.00**

DARK CHOCOLATE AND MISO TART, BANANA, SESAME,
CORIANDER **£11.00**

WYE VALLEY RHUBARB AND STEM GINGER PARFAIT, LEMON,
ALMONDS, BROWN BUTTER **£10.00**

GREEK YOUGHURT CHEESECAKE, HAZELNUT, RASPBERRY,
PEACH **£10.00**

CHEESE SELECTION

THREE CHEESES **£9.00** FIVE CHEESES **£14.00**
SERVED WITH GRAPES AND TOASTED NUTS, HOMEMADE QUINCE JELLY,
GREEN GRAPE CHUTNEY

APPETISERS / SIDES

MARINATED MIXED OLIVES **£2.50**

SELECTION OF HOMEMADE BREAD AND BUTTER **£2.50**

HAND CUT CHIPS **£4.00**

FINE BEANS **£3.25**

POTATO PUREE **£3.50**

MIXED LEAF SALAD **£3.75**