

## MENU SELECTOR

2 COURSES £47.00 PER PERSON | 3 COURSES £59.00 PER PERSON (INC. TEA, COFFEE &amp; PETIT FOURS)

## STARTERS

Marbled Pressing of Pork, Celeriac Remoulade, Crackling,  
Paprika, Poached Apple, Puree (M, Ce)

Award winning Smoked Salmon, Lemon, Caper,  
Shallot, Mousse, Pea Shoots (F, Su, M)

Tomato & Red Pepper Soup, Chilli Oil, Basil, Sourdough Croutons (PB) (G)

Breast of Smoked Duck, Asparagus, Honey Glazed Fig,  
Whipped Duck Mousse (Su, M, E)

Butter Baked Plaice Fillet, Minted Crushed Peas,  
“Malted Batter Scraps”, Tartar Butter Sauce (F, G, Su)

Lime Crushed Avocado on Sourdough Toast, Marinated Tomato,  
Balsamic, Olive Oil, Watercress (PB) (G, Su)

Chicken & Leek Terrine, Pickled Shimeji, Leek, Shallot Puree (Su, M)

Black Truffle and Tunworth Tart, Tomato Oregano Sauce,  
Whipped Mascarpone, Watercress (M, G, E, So)

Prawn & Crab Cocktail, Marie Rose Sauce, Avocado Mousse,  
Lemon, Caviar (supp. £6) (M, Cr, F, E)

Root Vegetable Roll, Pickled Shimeji, Shaved Radish,  
Girolles, Apple and Balsamic Puree (PB) (Su, N)

## MAINS

*Unless stated, all mains served with seasonal vegetables and potatoes*

Roasted Sirloin of 60-day Dry Aged Beef Sirloin, Yorkshire Pudding,  
Horseradish Sauce (£8 supp) (M, e, G, Ce, Su)

7oz Scotch Beef Fillet, Béarnaise Sauce, Hand Cut Chips  
(£10 supp) (M, E, G, F, Su)

Sweet Potato & Cashew Nut Curry, Coconut Rice,  
Red Chilli, Coriander Naan (PB) (G)

Devonshire Corn Fed Chicken Breast, Morel Cream Sauce (M, Su)

Wild Mushroom & Red Onion Puff Pastry Tart, Leeks, Pickled Shallot,  
Radish, Pea Shoot, Shaved Chestnut Mushroom (PB) (G, Su)

Slow Roasted Rump of Lamb, Tomato Olive Jus (M, Ce, Su)

Slow Cooked Belly Pork, Braeburn Apple Puree, Crackling, Jus (M, Su, Ce)

Fillet of Salmon, Mussel, Caper Butter Sauce (F, Mo, M, Su)

Seared Fillet of Stone Bass, Louis Roederer & Caviar Sauce,  
Freshly Steamed Clams (F, Mo, Su)

Cauliflower “Steak”, Caper & Shallot Emulsion,  
Crushed Beetroot & Potato, Spinach (PB) (Su)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

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### DESSERTS

Dark Chocolate & Honey Marquise, Passionfruit \* Mango Sauce, Coffee Meringue  
(M, E, G, So)

Kir Royale Cheesecake, Milk Chocolate Cremeaux, Mini Meringues  
(M, G, E, So)

Warm Apple, Pear and Blackberry Crumble Tart, Light Vanilla Custard  
(M, G, E)

Selection of Sorbets and Vegan Ice Creams, Fresh Berries and Coulis  
(PB)

Poached Pineapple, Caramel Ice "Cream", Blueberries in Blackcurrant Sauce  
(PB)

Classic Lemon Tart, Sweetened Crème Fraiche, White Chocolate Soil, Meringue  
(M, E, G, So)

Orange Blossom Crème Brulee, Orange Mascarpone, Spiced Biscuit  
(M, E, G)

Crème Patisserie and Mixed Berry Tart, Chocolate Sphere, Lime Caramel  
(M, E, g, So)

Strained Blue Cheese Made with Cashew & Coconut, Grapes, Oat Crackers, Chutney  
(PB) (G, Su, Ce, Mu)

### CHEESE

Selection of award-winning cheeses from the British Isles  
£160 per slate (*whole cheeses to serve 10 persons*)  
(M, E, G, Se, So, Ce, Mu)

Cheese towers available and can be made bespoke  
to suit your group size – please enquire.

### SORBET COURSE

£6.00PP

*An additional palate cleanser for your party*

Elderflower & Lemon (Su)

Louis Roeder Champagne & Strawberry (Su)

Kir Royale, Frozen Blackcurrant (Su)

Garden Mint, Cucumber & Gin (Su)

Apple & Pear, Tylney Orchard Special (Su)

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