

£60.00

Starter

Mozzarella, Heritage beetroot, black fig with basil oil

Duck Liver & Candied Orange Pate

Pan-fried scallops with chorizo & lemon chilli

Main

Pan seared cod with crushed jersey royal ,saffron veloute and glazed tender broccoli .

Rib eye steak with fondant potato, mushroom, cherry tomatoes and herb butter sauce

Roasted vegetable Wellington with tomato basil sauce

Dessert

Crème brulee

Black forest cake with Morello cherry

Chocolate fondant with vanilla ice-cream



£54.00

Starter

Cornish crab salad with avocado and lemon grass oil

Chicken and Duck terrine with pickled beet root and honey mustard dressing

Curly kale, apple and quinoa salad with spiced pumpkin seeds

Main

Pan fried seabass with tender stem broccoli, roasted cherry tomatoes and Pesto
Spiced lamb rump, olive mash, wilted greens & berry infused jus
Gnocchi with tomato sauce, mozzarella and basil

Dessert

Crème brulee

Chocolate fudge tart

Mix berry cheesecake

All our prices are inclusive of VAT. A 12.5% service charge will be added to the final bill.



£48.00

Starter

Ham Hock and pea terrine with piccalilli

Lightly spiced vegetable & sweet potato soup (V)

Heritage tomato & buffalo mozzarella, wild rocket & reduced balsamic

Main

Char grilled lamb rump with dauphinoise potatoes, sautéed baby spinach and jus

Pan fried salmon with braised fennel and saffron veloute

Cepe mushroom Mac N Cheese

Dessert

Black forest cake

Bread and butter pudding

Tropical fruit salad



£42.00

Starter

Soup of the day

Smoked salmon with capers & salad

Caramelised onion and goat cheese tart

Main

Grill chicken breast with mash, seasonal vegetables and jus

Pan fried sea bass with crushed jersey royal, lemon garlic butter

Gnocchi with tomato sauce, mozzarella and basil

Dessert

Crème Brulee

Mix berry cheesecake

Exotic fruit salad with vanilla ice cream





