

Starters

Our Own Hot-Smoked Salmon, Roasted Cauliflower, Dill Cream, Spring Micro Leaves
Beef Carpaccio, Rocket, Honey & Mustard Dressing
Fresh Goats, Chargrilled Asparagus, Watercress, Lemon Dressing
Pan-Seared Wood Pigeon, Beetroot & Celeriac, Sherry Vinegar Dressing
Tea-Smoked Duck, Beetroot, Beetroot Relish, Horseradish Cream
Pan-Seared Scallops, Cauliflower Puree, Pea Shoots, Lemon Dressing

Mains

Pan-Roasted Sea Bass, Caper & Shallot Beurre Blanc, Celeriac
Poached Halibut, Spring Vegetables with Sauteed Potatoes *
Herb-Crusted Rack of Lamb, Pomme Dauphinoise, Glazed Seasonal Vegetables
Braised Beef Cheek in White Wine Sauce, Carrot Puree, Wilted Spinach, Pomme Puree
Poached and Sautéed Breast of Free-Range Chicken, Seasonal Vegetables, Carrot Puree, Sautéed Potatoes &
White Wine Sauce
Pan-Roasted Breast of Duck, Confit Leg, Port & Red Wine Sauce, Roasted Celeriac
Sauteed Pork Fillet, Pressed Belly of Pork, Carrot Puree, Madeira Sauce, Wilted Spring Greens
Roast Venison, Celeriac Puree, Pickled Summer Vegetables, Beetroot, Veal Jus
Beef Wellington, Red Wine Sauce, Pomme Puree, Fine Beans *

Desserts

Caramelised Lemon Tart, Raspberries & Clotted Cream, Honeycomb
Flourless Chocolate Cake, Summer Berries, Clotted Cream
Hot Chocolate Fondant, Tea Syrup, Raspberries, Clotted Cream Ice Cream
Chilled Strawberry Cheesecake
Strawberry Salad, Shortbread, Clotted Cream Ice Cream, Strawberry Sorbet
Crème Brûlée, Summer Berries
Seasonal Crumble, Homemade Custard

* Premium dish

Prices available on request.