



Menu A £37.50

Seatrout and Scottish salmon rillettes, cucumber and dill

Rabbit and ham hock terrine, persille, sweet mustard dressing and pea shoots

Broccoli and watercress soup, crème fraiche and toasted almonds (V)



Fillet of hake, Parmesan and herbs crust, steamed new potatoes, butter sauce

Roast corn-fed chicken with lemon and garlic, spring vegetable risotto, sesame tuile

Ricotta gnocchi Parisienne, fricassee of garden vegetables, tomato and basil sauce (V)



White chocolate Marquise Dome with raspberries

Red berry Pavlova with vanilla crème

Selection of French Farmhouse cheese with grapes and celery



Café and Petits fours

For each course a Vegan option is available

Some dishes may contain nuts- please tell us if you have any allergies
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill.



Menu B £42.50

Marinated Scottish Salmon with Dorset crab avocado puree, pickled ginger, lemon dressing

Smoked loin of venison, Trinity poached apricot, black pudding beignet, toasted hazelnuts

Croustillant of goat's cheese with tomato and basil (V)



Baked fillet of cod, Provencal vegetables, black olives tapenade and salsa verde

Roast rump of Suffolk lamb, caramelised root vegetables, Bleeding Heart rooftop rosemary jus

Spring pea and broad beans risotto, asparagus tempura and soft herbs (V)



Passion fruit cheesecake

Strawberry Parfait with white chocolate, strawberry coulis

Selection of French Farmhouse cheese with grapes and celery



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Menu C £49.00

Cornish crab, Scottish salmon with avocado, on a chilled cucumber and horseradish gazpacho with pickled white radish

Terrine of foie gras with fig and apricot mostarda, toasted brioche

Salad of spring baby vegetables, Parmesan crisp, herb vinaigrette (V)



Fillet of seabass, caramelised endives, young leaf spinach, Champagne and caviar sauce

Roast Fillet of Charolais Beef with slow braised beef cheeks, pommes mousseline, and red wine fumet

Tri-colour beetroot Tarte tatin with baby beets and goats cheese curd (V)



Dark chocolate delice with salted caramel and roasted hazelnuts

Raspberry Macaroon Heart with raspberry cream, raspberry ice cream

Selection of French Farmhouse cheese with grapes and celery



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