

**Sample Dinner Menu  
May 2012**

For the table -Marinated olives, spiced cashews and finocchiona **£ 6**

**first courses**

Warm Wye Valley asparagus with baked artichoke and tarragon-lemon Hollandaise **£ 11/£ 18**

First of the season tomato salad with aubergine, courgette and parsley with Neal's Yard goat's curd and wild rocket  
**£ 11/£ 18**

Cornish monkfish broth with Spanish white beans, leeks, saffron and aioli **£ 11**  
Salad of Colchester crab and cucumber with baked ciabatta and brown crabmeat dressing **£ 13.50**

San Daniele ham and Trentino speck with peas, mint, pea leaves shaved fennel and Balsamic vinaigrette  
**£ 12.50/£ 18.50**

**main courses**

Roasted Cornish skate wing with relish of black olives, capers, celery and lemon; pot of steamed Jersey Royals **£ 23**

Breast of corn fed chicken roasted with spinach, almonds and raisins, baked Florence fennel and charlotte potatoes **£ 21.50**

Roasted veal chop with Sheila's marjoram, roasted carrots and shallots; sprouting broccoli with anchovy dressing **£ 27.50**

Grilled Angus rib eye with field mushroom, horseradish-chive cream, beer-battered onion rings and salad of red watercress **£ 26**

**side dishes**

Bitter leaf salad with Parmesan, almonds and Balsamic dressing **£ 6**

Jersey Royals **£ 6**

Steamed sprouting broccoli **£ 4**

Spring cabbage **£ 4**

Hand cut chips **£ 4**

**three cheeses**

Tymsboro, Crozier Blue and Gubbeen cheeses with oatmeal biscuits and celery heart **£ 10.50**

### **Desserts**

Pink grapefruit and Campari sorbet with brown sugar palmier  
Soft vanilla meringue with vin d'orange ice cream and gariguettes strawberries

Lemon posset with poached spring rhubarb and shortbread

Baked caramelised banana pancake with pecan "brittle"

Dark chocolate cheesecake with honeycomb

**£ 7.75 each**

Espresso, cappuccino, organic coffee en cafetiere,  
pot of tea or fresh mint tisane  
served with dark chocolate truffle **£ 5.00**

**Some menu items may change throughout the month  
depending on the availability of ingredients.**

**All prices include VAT at 20%  
12.5% optional service charge will be added to your bill**