

**April 1<sup>st</sup> – 30<sup>th</sup> June 2017**

**Menu priced at £38 for 3 courses  
£41 to include coffee and petit fours**

Broccoli soup  
with blue cheese cream (v)

Seared fillet of mackerel  
with cucumber, buttermilk and apple

Baked ricotta  
charred asparagus, rocket pesto and hazelnut dressing (v)

Chicken and leek terrine  
with chestnut mushrooms and tarragon

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Slow-cooked pork belly Asian stir-fry  
with sweet and sour sauce

Roasted hake  
with cauliflower 'couscous', morel mushrooms and lemon confit

Roasted free range chicken  
with fondant potato, savoy cabbage, charred onions and jus

Broad bean, basil and green tomato risotto

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Baked white chocolate cheesecake  
with raspberry and lime sorbet

Poached peach and raspberry trifle  
with Prosecco granite

Banana bavarois  
with orange blossom, sesame seed and brown bread ice cream

Selection of British cheeses  
with biscuits, grapes and celery (£3 supplement)

*This is a sample menu for information only, our menus change according to  
seasonality and product availability*

**April 1<sup>st</sup> – 30<sup>th</sup> June 2017**

**Menu priced at £42 for 3 courses**

**£45 to include coffee and petit fours**

Sweetcorn and smoked haddock chowder

Dressed Cornish crab  
with avocado, fennel and yuzu

Buttered asparagus  
with poached egg and a salad cream (v)

Ham hock croquette  
with a salad of garden vegetables and Scrumpy cider dressing

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Pan-fried plaice  
with crushed new potatoes, brown shrimp and lemon butter sauce

New season lamb  
with broad bean hummus, Jersey royals, braised gem and lamb jus

North African spiced free range chicken  
with quinoa, yoghurt, smoked aubergine and green beans

Saffron tagliatelle  
with peas and wild mushrooms (v)

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White chocolate mousse  
with peanut butter shortbread and banana ice cream

Orange posset  
with lemon curd, sable biscuit and mango sorbet

Burnt English custard  
with strawberry sorbet, marinated strawberries and black pepper honeycomb

Selection of British cheeses  
with biscuits, grapes and celery (£3 supplement)

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