

STARTERS

Rustic Salad with a Warm Poached Egg Lardons of smoked bacon, croutons, vine tomato, pimento, caesar dressing	£5.50
Avocado Cheesecake Avocado mousse, peppers, onion, chive, mascarpone cheese, roasted hazelnut crumb, sweet chilli sauce	£5.75
Fillet of Red Mullet Truffle mash, watercress sauce	£5.95
Guinea Fowl Boudin Wrapped in Prosciutto Ham With a light wild mushroom mousse, tomato compote, mushroom essence and cream reduction	£6.25
Seafood Gratin Salmon, prawns, crab, sole cooked in a light mustard and chervil sauce, gratinated with a parmesan crust	£6.75
Monkfish Tail and Smoked Salmon Lobster, tomato and spring onion fricassee, lobster bisque sauce	£8.50
Pan Seared King Scallops Fresh asparagus, garlic potato, pimento butter sauce	£8.95

MAIN COURSE

Fillet of Sea Bass Green bean, pea and buttered potato salad, chive, tomato and lemon sauce	£16.50
Fillet of Pork and Marinated Apricot Filled with an apricot stuffing, wrapped in bacon, leek mash, sliced confit carrots, broad beans, port wine jus	£15.95
Duck Breast and Slow Roasted Leg Spinach a la crème, creamed potato with pancetta, glazed carrots, pear cider sauce	£16.95
Individual ½ Rack of Lamb Rosemary mash, stuffed tomato with ratatouille, courgette gratin, onion and tomato jus	£18.50
Fillet of Beef Shitake mushrooms, shallot tart tatin, cocotte potatoes, braised spring onion, roasted cherry tomato, madeira and truffle sauce	£21.50
Pithivier of Cream Cheese, Tomato, Chive and Onion On a warm summer vegetable salad with a light garlic cream	£15.50

If required additional vegetables and new potatoes are available with our compliments