

Starters

Tuna

Seared tuna with red peppers, capers,
olives and marinated anchovies

Butternut squash

Butternut squash and sage tortellinis,
with squash veloute and parmesan

Scallops

Seared hand dived scallops with parsley puree,
roasted garlic veloute and pancetta crisp
(supplement £2.00)

Foie gras

Pan fried foie gras, poached rhubarb,
rocket and walnut salad

Pork

Ravioli of free range pork belly with chorizo,
squid and baby spinach

The ingredients in some dishes may not be obvious
i.e. traces of nuts & pork: please
Inform the waiting staff if you have any special dietary requirements

Mains

Sea bass

Wild sea bass with crushed potatoes, tomato fondue,
Crab beignet and caviar veloute

Venison

Rump of Finnebrogue venison with juniper berry crust,
braised red cabbage, squash puree and roasted root vegetables

Brill

Roasted Brill with clams, parsnips,
herb gnocchi and baby gem

Globe artichoke

Globe artichoke filled with aubergine caviar, herb crust,
baby gem, honey glazed root vegetables and artichoke veloute

Beef

Sirloin of beef cooked in a salt crust, boulangere potatoes,
braised shallots and black pepper jus

Service at customer's discretion.
For parties of seven or more a service charge of 10% will be made.

Dessert Menu

Pineapple

Roasted pineapple, coconut mousse,
Lime syrup and passion fruit seeds

Walnut

Walnut sponge, roasted plums,
vanilla ice cream and red wine syrup

Banana

Caramelised banana cheese cake with banana sorbet and hazelnuts

Chocolate

Chocolate fondant with pecan ice cream and poached pears

Ice cream

Selection of homemade ice cream
with brandy snap tuile

Cheese

Selection of British and French cheeses, with pear chutney and biscuits
(£3.00 Supplement)

2 courses £27

3 courses £33