



*Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

Executive Menu

STARTER

Tomato gazpacho served with a fresh basil sorbet and celeriac crisps (v)

Velouté of borlotti beans and porcini mushrooms on wilted spinach and poached quails eggs with a drizzle of truffle oil (v)

Wild mushroom and creamed cheese terrine wrapped in leaf spinach served with a pickled walnut and cucumber chutney (v)

Tian of poached fresh salmon and truffled potatoes served with a roast red pepper compote and a caper and lime dressing

Carpaccio of lobster on a citrus salad and prawn skewer served with a pink peppercorn and olive oil dressing

Duck liver parfait marinated in ruby port served with a kumquat relish, mixed leaf salad and warm brioche

SECONDI

Fresh homemade tortellini filled with sunblushed tomatoes, ricotta and basil served with baby leaf spinach and roasted pepper coulis (v)

Porcini mushroom risotto scented with truffle served with a leek foam and finished with shaved parmesan and rocket salad (v)

Medallions of monk fish wrapped in 24 month aged Parma ham served with a light chicken jus

Pan fried herb breaded plaice fillets with fresh sea kale served with a lemon herb and caper butter sauce

Seared Barbary duck breast with a pineapple and five spice compote and a rich Cointreau reduction

Roasted rump of British lamb marinated in garlic and rosemary served with a lemon thyme and redcurrant sauce

Chargrilled beef rib eye steak with sautéed wild mushrooms and red wine ragout served with sauce béarnaise

DOLCI

Traditional Bramley apple and cinnamon crumble served with a clotted cream ice-cream

Kahlua and coffee bean panna cotta served with a coffee and chocolate Chantilly cream

Summer berry and mascarpone cheese cake on an Amaretti biscuit base served with a fresh fruit coulis

Iced mango parfait with a coconut crisp and a Malibu coulis

Platter of Regional and continental cheeses served with grape, celery and homemade chutney (£4.00 supplement)