

Consommé of Berkshire crayfish,  
tortellini of confit chicken, summer vegetables

Yellow fin tuna two ways,  
carpaccio with pickled white radish,  
seared and marinated with  
black sesame seeds, soy dressing

Tian of Cromer crab  
with marinated avocado, confit tomatoes  
and a black olive tapenade

Ravioli of Dorset blue lobster and salmon  
poached in a lemongrass bisque, basil vinaigrette

Smoked ham, broad bean and spring onion risotto,  
summer truffle, pea and mint salad

Mosaic of foie gras and Goosnargh duck,  
Red Pippin apple and walnut salad,  
toasted brioche

Seared Isle of Skye scallops, sweetcorn purée,  
beurre noisette and summer truffle

Persillade of rabbit with vegetables 'à la grecque',  
grain mustard vinaigrette

Cannelloni of courgette with ricotta and pine nuts,  
pickled baby shallots, watercress purée

Roasted duck foie gras with macerated cherries,  
pickled ginger, cauliflower and almond cream  
(£5.00 supplement)

Sautéed pavé of wild Scottish salmon  
with a warm salad of cucumber and black olives,  
tomato butter sauce

Fillet of monkfish wrapped in Parma ham,  
girolles risotto, white asparagus,  
Pinot Noir reduction

Pan-fried Mediterranean stonebass,  
Cromer crab and celeriac cannelloni,  
summer vegetable blanquette, lemon thyme velouté

Fillet of daurade, smoked potato purée,  
maple and almond glazed chicken wings,  
wilted greens, thyme jus

Roasted John Dory and sautéed langoustines,  
violet artichokes, pink fir potatoes, carrot purée  
and a light fennel cream

Loin of new season lamb in a herb crust,  
smoked bacon, kohlrabi and grelot onion fricassée,  
braised cos heart, crushed broad beans  
(£6.00 supplement)

Braised Suffolk pork belly  
with roasted duck foie gras, caramelised apples,  
spring onions and spiced aubergine caviar

‘Poached and grilled’ Goosnargh chicken,  
with summer white truffle, herb gnocchi,  
sautéed girolles, sherry jus

Roasted fillet of Casterbridge beef  
with sautéed ox tongue, creamed polenta,  
baby artichokes, red pepper piperade

Port roasted wood pigeon with summer vegetables,  
lettuce farci, light truffle bouillon

3 courses £ 65.00

A 12.5% discretionary service charge will be added to your bill