



THE CHEF'S TABLE

Starters

Jerusalem Artichoke Soup
garnished with Morels

Tart of Plum Tomatoes & Peppered Goat's Cheese
with Modena Vinaigrette

Asian style Crab and Shrimp Cakes,
Bok-Choy Salad & Red Onion Salsa

Pressed Terrine of Foie Gras, Confit Guinea Fowl & Apple
with Mosto Cotto Dressing

Salad of Warm Asparagus
with Herb Mascarpone Cheese

Seared King Scallops, English Pea Purée, Pancetta
& Creamed Spring Onion Sauce

Portobello Mushroom, Baby Spinach, Walnut & Feta Cheese

Coriander Rubbed Tuna, Mizuna Salad, Mango & Wasabi Dressing

Main Courses

Honey & Rosemary Glazed Welsh Duck
with Cabbage & Ribbon Carrots

Roast North Atlantic Turbot
with Sweet & Sour Chick Peas in a Curried Fish Cream

Char-grilled Fillet of Beef
with Potato Galette, Sauté Radish, Baby Beets

Fire-Roasted Vegetables
with a Timbale of Herb Cous Cous & Salsa Verde

Roast Breast of Free Range Chicken
with Mediterranean Vegetables & Basil Jus

Hand-chopped Aberdeen Angus Sirloin of Beef
with Grilled Onions, Coleslaw Salad & Chipped Potatoes

Searched Fillet of Salmon Trout
with Tarragon Tagliatelle & Saffron Broth

Trio of Spring Lamb finished with Mint Jus
(Roast Rack, Sauté Fillet & Tortellini of Braised Shank)

From the Grill

16oz Whole Dover Sole
with Parsley Butter & New Potatoes
8oz Sirloin Steak
served with Chips, Tomato, Field Mushrooms & Peppercorn Sauce
Kentish Pork Loin Chop with Caramelised Apple
Calves Liver
served with Sage Mash, Crispy Bacon and Crispy Onion Rings

Desserts

Duo of Chocolate with Compote of Raspberries

Quartet of Desserts (*Chef's Choice*)

Honeycomb Parfait
Sticky Toffee Pudding
with Vanilla Ice Cream

Cappuccino Crème Brûlée with Biscotti

Selection of British Cheese
with Pickles & Farm House Bread

Vanilla Panna Cotta & Poached Rhubarb

Assortment of Ice Cream & Sorbets

Roast Golden Plums
with Lavender Ice Cream

Baked Lemon & Sultana Cheese Cake
with Black Peppered Pineapple