

Starters

Roasted butternut squash soup
English asparagus, sauce Hollandaise
Smoked salmon on toasted brioche, shallots, lemon dressing
Hache of beef, white onion puree, pan fried foie gras
Warm salad of smoked haddock, soft boiled egg, dill yohgurt
Parma ham, celeriac remoulade, olive crostini, rocket salad

Main Courses

Roast beef, Yorkshire pudding, horseradish cream, red wine sauce
Confit of duck, pomme boulangere, stuffed savoy cabbage, cassis sauce
Grilled chicken, mushroom and pine nut ravioli, Serrano ham, basil emulsion
Roasted organic shoulder of pork, apple sauce, green beans, potato croquettes
Grilled salmon, warm potato salad, buttered asparagus, salsa verde
Roast cod, razor clams, saffron crushed potatoes, minted peas
Spaghetti with confit peppers and tomatoes, goats cheese, grilled courgettes

Desserts

Baked Alaska, black cherry compote
Espresso crème brulee
Poached rhubarb and custard
White chocolate ice cream profiteroles, hot chocolate sauce
Champagne fruit salad, vanilla ice-cream
Strawberry and blueberry sorbet, tuille biscuit
Selection of English and French cheeses and biscuits

Two courses £17.50

Three Courses £20.00

Coffees or infusions	from £1.50
Hildons Spring water (750ml)	£2.50

An optional 10% service charge will be added to tables of 6 persons or more.
Cigar and pipe smokers are requested to consider those around them.
All major credit cards accepted, company cheques by prior arrangement only.
Some dishes may contain extracts of nuts, please ask your server if in doubt.
Children's portions are available on most dishes, please ask your server.