

*Irish Oysters with Merlot and Shallot Vinegar  
(£7.50)*

### **Starters**

*Crab Tian with Gazpacho Soup and Basil Oil  
Langoustine Risotto with Wild Asparagus (£3.00  
Supplement)  
Ham Hock Terrine with Piccalilli and Sour Dough  
Toast  
Steak Tartare  
Seared Organic Salmon on a Tomato and Tarragon  
Relish with Dressed Leaves  
Sweet Potato and Pecorino Ravioli with Garlic Oil*

### **Main Courses**

*Grilled Fillet of Scotch Beef with Wilted Spinach,  
Potato Rosti and Marrow Sauce (£5.00 supplement)  
Herb Crusted Loin of New Season Lamb with  
Aubergine and Tomato Galette, Pesto Stuffed  
Tomatoes and Rosemary Sauce  
Assiette of Suckling Pig with Celeriac Puree,  
Mashed Potato and Wilted Baby Spinach  
Fillet of Local Sea Bass with Succress Potato,  
Tapenade and Tomato Fondue  
Halibut Fillet with Braised Baby Gem Lettuce and a  
Razor Clam and Saffron Broth  
Fresh Fish of the Day*

### **Savoury**

*Welsh Rarebit made with Little Creatures Pale Ale  
Selection of Cheeses from the British Isles with  
Sultana and Walnut Rye Bread*

### **Desserts**

*Raspberry Soufflé with Raspberry Sauce and  
Raspberry Ripple Ice Cream  
Chocolate Tart with Pistachio Ice Cream  
Assiette of Wild Strawberries (for 2 Persons)  
Lavender Pannacotta with Blueberries  
Mango Parfait with Mango Sorbet*

### **Dessert Cocktails**

*Alexander's Apple (£7.00)  
Our twist on a classic Brandy Alexander, using VSOP  
Calvados, Caramel Liqueur and fresh cream.  
Mocha-Tini (£7.50)  
The perfect after dinner drink mixing Illy Espresso liqueur,  
Crème de Cacao and creamy Baileys.*

*2 Courses £27.00*

*3 Courses £32.00*

*Please refrain from smoking in the restaurant.*

*Many Thanks*