

Table d'hôte menu

To Start

Homemade soup of the day

Heritage tomatoes, goats cheese yoghurt, basil & watermelon (VGa/GF)

Smoked salmon, cucumber, peas & horseradish (GF)

Beetroot tartare, tapioca cracker & pickled shallot (VG/GF)

Quiche Lorraine with cheese foam

Duck bon bons, radish, ponzu, kohlrabi, apple & mooli

To Follow

Pork belly, crispy pig salad, chorizo mayonnaise (GF)

6oz lamb lollipop, pea & broad bean, feta & wild rice (GF)

Hake, mussels, new potatoes, sea vegetables & chervil (GF)

Chicken breast, crispy hens egg, asparagus & hassleback potatoes

6oz entrecote, garden herb butter, potato salad (GF)

Vegetable samosa, rice, mint yoghurt (V/VGa)

All mains courses served with a selection of vegetables

To Finish

Peaches & cream mille feuille, white peach sorbet (VGa)

Millionaires tart, praline & milk ice cream

Lemon posset, blackberry & lavender shortbread (GFa)

Assiette of English desserts

Selection of ice creams & sorbets

Selection of English cheese and biscuits with fresh fruits & chutney £2.50 supplement

3 Courses for £22.50 per person