

# To Begin...

Oxtail Soup with Herb Dumplings

Terrine of Pressed Chicken & Ham Hock  
with Thick Cut Piccalilli

Alfred Enderby's Smoked Salmon with Soft Boiled Egg,  
Cornichons, Capers & Mustard Sauce  
(supplement £4.00)

Ricotta with Purple Figs, Walnuts,  
Wild Rocket & Cabernet Sauvignon Dressing

Cornish Sprats with Black Olive Toast, Vine Tomatoes  
& Salsa Verde

Lamb's Kidneys on Truffled Brioche with Italian Bacon, Wild  
Mushrooms, Baby Onions & Fried Sage  
(supplement £1.50)

Salad of Heirloom Tomatoes, Goats Cheese, Green Beans &  
Hazelnuts with Shallot & Herb de Provence Vinaigrette  
(supplement £2.00)

Orkney Scallops with Crab Brandade  
& English Pea Salad  
(supplement £4.00)

We use local produce whenever possible, prepared to order  
If you are restricted for time or have any dietary requirements, please advise us prior  
to placing your order when we will do everything possible to accommodate your  
needs.

## Main Dishes...

Fillet of Lincolnshire Red Beef with Scottish Girolles, Summer Vegetables, Glazed Shallots & Madeira Sauce  
(supplement £5.50)

Soft Polenta with Wild Mushrooms, Fried Sage Leaves, Truffle Oil & Parmesan, Green Salad

Baked Haddock with Creamed Leeks, Potato Gratin & Grain Mustard Sauce

Corn Fed Chicken with Lemon Savory, Spanish Ham, Young Leeks, Braised Potatoes & Butternut Purée

Coconut & Lime Leaf Curry of Aubergine, Spinach & Chinese Cabbage with Fragrant Rice  
(supplement £2.00)

Roast Monkfish with Braised Beef Shin, Butternut Purée, Fondant Potato, Young Leeks & Cépe Velouté  
(supplement £3.00)

All of our dishes are prepared to order. If you have any allergies or particular dislikes to any of the ingredients shown, our team of chefs will be happy to advise of an alternative combination.

## Main Dishes Continued...

Braised Lamb Shank with Boulangere Potato, Carrots, Swede & Caper sauce

Vegetable & Dried Fruit Cous Cous with Dukkah Spice Mix & Olive Oil, Salad of Tomatoes, Red Onion & Moroccan Mint

Singapore Style Tiger Prawn & Noodle Broth with Coconut, Chilli & Wild Ginger, Scented Rice, Tomato & Asian Herb Salad  
(supplement £3.50)

Calves Liver with Roasted Onions, Bacon & Red Wine Vinegar, Braised Lettuce & Irish Mash  
(supplement £2.00)

Roast Partridge with Cépe Ravioli, Puy Lentils, Truffled Potatoes & Squash Puree  
(supplement £4.00)

Potato Gnocchi with Wilted Radicchio, Tomato, Parmesan & Aged Balsamic with Herb Leaf Dressing

Vegetables & potatoes are thoughtfully incorporated as an accompaniment to each of our dishes. If you would like a salad please mention when placing your order.

## Following On...

Blackberry Tartlet with Honey & Lavender Ice Cream  
& Blackberry Sauce

Italian Assiette of Almond Tiramisu,  
Coffee Semi-Fredo & Custard Panacotta

Toffee Mousse with Amaretto Mascarpone  
& Milk Chocolate Truffle

Roast Peach 'Melba' with Vanilla Ice Cream, Sable  
Biscuits & Fresh Raspberries

An Artist's Palette of Ice Creams & Sorbets

A Selection of English & French Cheese  
with infused fruit, celery & grapes

Raspberry & Vanilla Parfait with Raspberry Compote &  
Chocolate Crackling  
(supplement £1.75)

## To Conclude...

A Cafetiere of Java Coffee & Chocolates  
(supplement £2.00)

Liqueur Coffee  
(supplement £3.50)