

MENU £60

NEW SEASON'S ASPARAGUS & MORELS
RICOTTA DUMPLINGS, WILD GARLIC



FILLET OF RED MULLET, DRESSED FENNEL & TAPENADE
SAFFRON JERSEY ROYALS, GAZPACHO SAUCE, BASIL OIL
or

CHICKEN, MUSHROOM & LEEK TERRINE
MINTED HERITAGE CHERRY TOMATOES WITH PINOLI
TARRAGON PURÉE

Today's Vegetarian Choice

SPICED SESAME & SCALLION POTATO CAKE
TENDERSTEM BROCCOLI, BABY BEETROOT
JERUSALEM ARTICHOKE, LEMON BUTTER SAUCE



ROAST FILLET OF SPRING LAMB & ROASTED SWEETBREADS
CHAMP POTATO CAKE WITH PEAS AND PEA SHOOTS
GREMOLATA
or

BUTTER ROASTED FILLET OF BRILL ON RÖSTI
ST. GEORGE MUSHROOMS
RIESLING SAUCE

Today's Vegetarian Choice

SMOKED AUBERGINE STUFFED CAPSICUM
HERB CRUST
POMMES ANNA, TOMATO & MARJORAM RELISH
LEMON SAUCE



VANILLA POACHED APRICOTS
PISTACHIO AND BASIL CAKE
APRICOT PARFAIT
or

MACERATED ENGLISH STRAWBERRIES, LEMON VERBENA
CHOUX PASTRY WITH LEMON CREAM
MASCAPONE ICE CREAM, STRAWBERRY SYRUP

Optional Extra Cheese Course - £7.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, CELERY AND NUTS,
(Colston Basset Stilton. Bosworth Ash Goat, Mrs, Kirkham's Lancashire, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE