

**MENU £60**

"AMUSE GUEULE"



FILLET OF MONKFISH TAIL  
PARSLEY PURÉE, SALMON ROE  
SPICED AUBERGINE PARFAIT & GREMOLATA  
SAFFRON & LEMON BEURRE BLANC

or

PAN SEARED BREASTS OF QUAIL  
CHICKEN LIVER RILLETTE, CELERIAC REMOULADE  
HONEYED CHANTENAY CARROTS WITH BEE POLLEN  
SPRING GREENS



ROAST BREAST OF GRESSINGHAM DUCK  
DUMPLING OF SPICED CONFIT OF THE LEG  
DUCK CRACKLING, ROASTED SPROUTS  
BRAISED RED CABBAGE

or

FILLET OF CORNISH HALIBUT  
PARSNIP & VANILLA PURÉE  
CHARRED SPRING ONIONS  
ORANGE BUTTER SAUCE



LEMON SPONGE, COINTREAU SYRUP  
PASSIONFRUIT COULIS  
MANGO CONFIT  
COCONUT ICECREAM

or

BITTER CHOCOLATE MOUSSE, ORANGE PARFAIT  
CINNAMON SPICED ORANGE CAKE  
VANILLA ICE CREAM



Optional Extra Cheese Course - £10.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES  
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS  
( Colston Basset Stilton, Charles Martell's Hereford Hop  
Golden Cross Ash Goat, Wigmore Ewe's )

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE