

MENU £60

NEW SEASON'S ASPARAGUS & GIROLLES
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

HENDRICKS & TONIC MARINATED CUCUMBER,
WATER MELON, RADISH & JERSEY ROYAL
GRUYERE STRAWS



ROAST FILLET OF SPRING LAMB & 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

CARAMELISED LAYERED CROISSANT
LEMON CURD, MACERATED STRAWBERRIES
MASCARPONE ICE CREAM

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