

Set dinner menus

£30.00 per person

Plum tomato, mozzarella, avocado ✓  
*with tapenade and pesto drizzle*

Smoked haddock fish cake  
*with green beans, poached egg and sauce hollandaise*

Chicken liver parfait  
*pear and ginger chutney and melba toast*

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Pan fried salmon  
*wilted spinach, butter bean and tomato ragout*

Corn-fed chicken breast  
*hot pot potatoes and wild mushroom, tarragon sauce*

Gorgonzola and rosemary polenta ✓  
*tomato fondue*

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Honey and yoghurt parfait  
*granola and mango salsa*

Apricot and apple crumble  
*caramel sauce and cinnamon cream*

Chocolate bavaois  
*stewed raspberries*

All prices include VAT at the prevailing rate  
An optional 12.5% service charge will be added to your bill  
✓ suitable for vegetarians

Dishes may contain traces of nuts, shell fish. If you have any food related allergies,  
Please don't hesitate to speak to a member of staff

Set dinner menus

£35.00 per person

Provençal vegetable terrine *v*  
*goat's cheese and marinated vine tomatoes*

Smoked and poached salmon tartare  
*caper relish and basil oil*

Roasted garlic and corn-fed chicken tian  
*semi dried cherry tomatoes and avocado puree*

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Fillet of hake braised over lemon grass  
*confit potato and fennel, coconut and lime sauce*

Roast breast of guinea fowl, sage and onion stuffing  
*creamy mash, baby vegetables and morel cream*

Butternut squash risotto *V*  
*coriander and goats cheese gratin*

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Warm chocolate fondant  
*white chocolate ice-cream*

Mango and passion fruit mousse  
*passion fruit compote*

Roasted fig tartlet  
*vanilla custard*

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Set dinner menu  
*£40.00 per person*

Seasonal melon, crispy parma ham  
*ginger reduction*

Confit duck and foie gras terrine  
*raisin puree and brioche toast*

Marinated asparagus and artichoke salad, toasted pecan nuts  
*white truffle dressing, crispy quail eggs*

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Fillet of beef, celeriac gratin  
*white onion puree and beef jus*

Steamed fillets of lemon sole  
*spinach and cream cheese stuffing and garlic crushed potatoes*

Wild mushroom and spinach parcel *v*  
*wilted red chard and parmesan cream*

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Chocolate crème brûlée pyramid  
*lime jelly*

Warm apple Tatin, caramel sauce  
*vanilla mascarpone*

Selection of European cheese

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<i>White wine</i>	<i>bottle</i>
Berri estates unoaked chardonnay Se australia <i>A crisp style with a fresh, yet ripe lemon character</i>	£21.95
Kleine zalze bush vines chenin blanc, Stellenboch, south africa <i>Soft and creamy, hint of ripe exotic fruit and a delicious vanilla sweetness</i>	£23.95
Veramonte sauvignon blanc reserva, Casablanca valley, chile <i>Cool climate chilean sauvignon blanc with fresh cut grass and gooseberries And a hint of green pepper</i>	£26.95
Vita chardonnay-pinot grigio del veneto Italy <i>Rich fruity chardonnay balanced by the natural pearl drop finish of a pinot grigio</i>	£19.95
Bolla pinot grigio delle venezie Italy <i>Grown in veneto, bottled young to preserve the freshness, hints of figs and ripe peaches</i>	£26.45
Puligny-montrachet, louis jadot France <i>Distinctively côte de beaune, overflowing with generous rich barrique character And stylish stone fruit charm</i>	£69.95
<i>Red wine</i>	<i>bottle</i>
Hardys 'the riddle' shiraz-cabernet Australia <i>Spicy pepper, raspberry and cherry of shiraz and blackcurrant, capsicum And mint of cabernet, lightly oaked, soft and mellow</i>	£20.95
Marques de morano rioja tinto Spain <i>Young rioja made using the classic tempranillo grape. Matured only for A short time in oak prior to bottling</i>	£26.45
Berri estates shiraz, se australia Australia <i>Medium bodied and fruity with raspberry, cherry and plum with vanilla spices</i>	£21.95
Vita merlot-cabernet del veneto Italy <i>The bilberry softness of merlot and the firmer style Of cabernet franc show a great harmony</i>	£19.95
Veramonte merlot reserva, Casablanca valley, chile <i>Rich full of blackberry and cherry aromas with hints of mint and creamy velvet texture</i>	£26.95

Château lyonnat, lussac st emilion France <i>Full bodied wine from st emillion, full of soft plums and brambly cassis flavours</i>	£45.95
<i>Rosé wine</i>	<i>bottle</i>
Vendange white zinfandel, california Usa <i>A brief time with juice and skin together gives this delicate colour, delicious Strawberry aroma and zingy freshness</i>	£21.25
Sancerre rose, le rabault, joseph mellot France <i>Pinot noir exudes tantalising fragrances of summer berries, richly ripe and delicately fresh</i>	£45.50
<i>Sparkling wine</i>	<i>bottle</i>
Prosecco, sant' orsola Italy <i>Light and lively with ripe pears and lemons rounded off with a hint of sweetness</i>	£25.95
Anna de codorniu brut rose, cava Spain <i>A refreshing blend of pinot noir and chardonnay. Traditional method of production with 9 months maturation in bottle before release. Fresh with intense aromas of red berries and citrus notes</i>	£36.00
<i>Champagne</i>	<i>bottle</i>
Duval-leroy brut Champagne, france <i>A fresh, modern style biscuit, honey and ginger flavours, vibrant and expressive With a zesty finish</i>	£40.95
Taittinger prestige brut rosé Champagne, france <i>Stylish and dry with delicious summer fruit aromas and a long full-bodied Flavour typical of pinto noir based champagnes</i>	£40.95
Dom pérignon brut Champagne, france <i>Long an satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe Complex luxury grand cru champagne made only in the best years</i>	£175.00

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