



Dinner Menu

6pm-9pm

STARTERS

Maple cured salmon

celeriac rémoulade, pickled cucumber, lemon pearls

£7.75

Seared scallops

minted pea puree, parsnip crisps, pomegranate

£9.50

Ravioli with sheep's milk ricotta (v)

confit cherry tomato chutney, hand picked basil, Italian hard cheese foam

£7.25

Lapsang Souchong infused baby beetroot (v)

mascarpone & farragon salad, candied walnuts, cucumber sorbet

£7.25

Wild rabbit, chestnut & thyme ballotine

baked carrot velouté, crab beignet, spinach tuile

£8.20

Panko breaded Rocquaine Bay oysters

lemon gel, julienne of fennel, bacon crumb

£7.95

Crispy chicken thigh

butternut squash, poached Braeburn apple, almonds, crushed amaretti

£7.45

MAIN COURSES

Pave of beef

braised baby gem, creamed artichoke, grilled marrow bone, caramelised shallots

£18.95

Trio of pork

pork loin & black pudding wellington, braised cheek & crispy pigs ear, cauliflower, apple & ginger fluid gel

£17.95

Chicken Supreme

sage & onion pudding, creamed leek, sautéed sprouts, feuille de brick

£17.75

Cod loin

poached in olive oil, curried parsnip, nut butter fondant, broad beans

£17.50

(v) – Suitable for vegetarians

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Escalope of wild seabass

celeriac puree, sautéed smoked bacon, chicory, fine beans, red wine jus
£17.95

Cauliflower 'Carbonara' (v)

stir roasted with hazelnuts & wild thyme, egg yolk & Guernsey double cream
£15.95

Chargrilled vegetable Quinoa (v)

baked seedless grapes, apple cider vinaigrette, mizuna leaf
£14.95

SIDES

Chive buttered baby new potatoes, Lyonnaise potatoes, Champ potato, Sautéed potato, Buttered Spinach, Vegetable panache, Courgette frites, House Salad, Mesclun salad

Each **£3.50**

DESSERTS

Bitter chocolate fondant

candied orange ice cream, ginger crumble
£7.95

Coffee mokatine

iced espresso, confit clementine puree
£7.50

Homemade ice cream & sorbet

selection of 3
(please see your server for today's flavours)
£6.95

Buttermilk panna cotta

lychee granite, raspberry & rose tea
£7.95

Banana bread soufflé

condensed milk ice cream, walnut banana bread
£7.95

Elderflower delice

poached rhubarb, pate des fruits, brandy snap
£7.25

Continental cheese platter

Spiced carrot chutney, artisan biscuits, celery & mulled apple juice
£8.25

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