



Dinner Menu 25 April – 23 May 2019

Starters

Watercress Soup, smoked salmon spring roll

Chicken ballotine, Caesar dressing, Parmesan shavings

Cauliflower beignets, lentil salad, houmous, red pepper ketchup

Main courses

Breast and confit leg of duck, pomme Anna, glazed red cabbage

Gilt-head bream, buttered caper sauce, new potatoes, samphire

Mediterranean vegetable and feta pithivier (v)

Desserts

Rhubarb, vanilla panna cotta, white chocolate and meringue

Paris-Brest, vanilla cream, caramel ice cream, meringue

Mini cheeseboard with celery, grapes and homemade chutney

£17.00 per person for three courses

Please note we are only able to accept cash payment