

## STARTER

Baked South Coast Fillet of Red Mullet,  
Marinated Tomatoes and  
Peppers, Gazpacho Sauce

Carpaccio of Scottish Hand Dived Scallops,  
Organic Lemon, Samphire and Verbena

Seared Foie Gras, Fig Poached in Port and Gingerbread

Poached Tail of Dorset Blue Lobster,  
Cauliflower Puree, Lobster Butter Sauce  
with Perigord Truffle  
(Supplement £20)

Roasted Quail, French beans,  
Orange and Hazelnut Dressing

## MAIN COURSE

Griddled South Coast Line Caught Fillet of SeaBass,  
Baby Artichokes, Basil Pesto,  
Confit Cherry Tomatoes and Deep Fried Courgette Flower

Poached South Coast Fillet of Turbot,  
Baby leeks, Girolles and Butter Poached  
Creel Caught Scottish Langoustines  
(supplement £15)

Roast breast of Rhug estate chicken  
with a cep veloute and charred gem lettuce

Assiette of Lune Valley Lamb, New Season Garlic,  
Confit Tomatos and Basil

Roasted Veal Sweetbread Glazed in Madeira, White  
Cabbage, Foie Gras Sauce

## DESSERT

Mango and Passion Fruit Cremeux with  
Raspberries and Elderflower

*Breganze, Dindarello, Maculan, Italy 2016 £9.50*

*A discretionary service charge of 12.5% will be added to your bill.  
All prices include VAT*

Baked Apricot, filled with Pistachio & Marzipan. Arlette  
Biscuits and Pistachio Ice-Cream  
*Sierras de Málaga,, Ariyanas, Bentomiz, Spain 2012 £13*

Amedei Chocolate Ganache with Cherries  
*Maury Réserve, Mas Amiel, France, 2012 £15*

Lancashire Yoghurt Mousse with  
Fresh Peach and Crumble  
*Vouvray, Domaine Huet, Le Mont Moelluex, France 1989 £21.50*

Selection of British Cheeses  
*Port, Tawny 10 years old, Niepoort £15*  
*Madeira, Bual, Blandy's 1966 £45*

***Please advise us of any allergies or dietary requirements***

3 Course Menu £60 with a glass of bubbles  
(Normally £75 without a drink)

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***A minimum of two courses will be charged per person***