

STARTERS

Dressed Cornish crab

ruby grapefruit, lemongrass, brown crab panna cotta

Monkfish cured in black olive

preserved gooseberries, basil sorbet

Rabbit porketta

celeriac, walnut, apple, grape

MAINS

Veal rib-eye

Lyonnaise potato terrine, onions, rice wine sauce

Pan-fried sea bass

gem lettuce, mushrooms, toasted hazelnuts

Loin & cheek of beef

celeriac, persillade, sauce diable

DESSERTS

Chocolate & brown sugar torte

toasted white chocolate ice cream

Passion fruit baked Alaska

coriander, passion fruit confit

Port-soaked Stilton

honeycomb, pickled pear

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Coffee, tea or herbal infusions with petit fours

£6.50