

soups

roasted red pepper & tomato (v)
£5.50

spinach soup (v)
£5.50

leek & potato + chive crème fraiche (v)
£6

thai chicken noodle soup
£6

french onion soup + gruyere croutons
£6.50

pea & ham soup
£6.50

cullen skink (smoked haddock chowder)
£6.50

lobster bisque + rouille
£8

start

baked haloumi & roasted vegetable salad + poppy seeds + red onion
marmalade dressing(v)
£8

chicken liver parfait + toasted brioche + lightly pickled vegetables
£8

serrano ham salad + marinated globe artichoke + sunblush tomatoes +
melon
£9

avocado, prawn & roasted red pepper pannacotta + crab & mango
tartlets + rouille
£9

terrine of lemon sole, salmon & prawn mousse + cherry tomato &
saffron salsa
£9

ham hock & fois grois mosaic + plum & port compote + toasted
brioche
£10

sorbets

All at £3pp

raspberry

mandarin & champagne

vodka, lime & tonic

three melon & midori

pink grapefruit & grenadine

main course

fish

(all can be chosen as an intermediary fish course at half listed price)

cod steak + roasted garlic creamed potato + lemon & parsley cream
£15

pan fried salmon supreme + black olive, roasted cherry tomato &
anchovy salad & gewürztraminer sauce
£16

fillet of wild sea bass + sautéed globe artichoke, wild mushroom, new
potato & crayfish salad + creamy chardonnay froth
£17

roasted tail of monkfish + thai style pappardelle pasta + lime and
coriander sauce + soy roasted pak choy
£18

john dory fillet + salsa verde + saffron fondant potatoes
£20

main course
meat & poultry

free range chicken supreme stuffed with creamed leek & smoked
bacon + champ + white wine & tarragon jus
£17

corn fed duck breast + spiced plum compote + chorizo & butterbean
mash + spiced red wine and redcurrant reduction
£20

poached and roasted guinea fowl + bacon & potato rosti + apple &
apricot compote + madeira jus
£20

roasted rack of cornish lamb + garlic & rosemary infused fondant
potato + red wine & mint jus
£24

aberdeen angus beef fillet + dauphinois potatoes + caramelised baby
onions + pinot noir jus
£26

main courses vegetarian

(all dishes are priced at £16)

roasted vegetable puff pastry parcel + basil pesto & parmesan wafers

wild mushroom, roasted red pepper & tarragon risotto

fresh pasta + roasted goats cheese, spinach & confit tomato sauce

three bean cassoulet + celeriac & red lentil mash + pressed basil &
tomato

Desserts

(all dishes are priced at £7)

baked white chocolate cheesecake + seasonal berries + fruit compote

crème brulee + brandy snap wafers

apple tart + vanilla biscuit pastry + hazelnut crumble + clotted cream

dark chocolate & coffee mousse + white chocolate mint snaps +
chocolate covered coffee beans

baileys parfait pavlova

lemon & almond tart + crème chantilly

mango pannacotta + coconut cream filled profiteroles + lychee coulis

cheese course

selection of cheeses + fine biscuits, walnut bread, celery & grapes
£7 pp / £25 per table to share

coffee

freshly ground coffee is served to all guests – there is no separate
charge for this

white, dark & milk chocolate truffles
£1.50pp