



## **STARTERS**

**Pan fried hand dived scallops, pickled onion and hazelnut tartare sauce, spiced fennel shellfish reduction, curry leaf salad, broccoli pakora £12.50**

**Heritage tomatoes, pesto and watermelon with feta, mint, balsamic and wild garlic flowers £10.00**

**Maple and chilli roasted duck breast with ginger and soy roasted potato, asparagus and peas, Hoisin jus, sweetcorn fritter £11.00**

**Local langoustines', Bloody Mary mayonnaise, honey and lemon cous cous, avocado and wasabi puree £12.50**

## **MAINCOURSES**

**Garlic and rosemary marinated fillet of beef sliced on mushroom puff pastry tart with Balsamic spinach, chunky chips, port jus £27.00**

**Fillet of Halibut, garden pea fritter, cherry tomato salsa, mint yogurt, chive Mornay sauce £23.00**

**Moroccan spiced rack of lamb, sweet and sour carrots, coriander and cumin mash, butter bean puree, pulled lamb bon bons £23.00**

**Roast Guniea fowl breast, boneless thigh and bacon breaded drumstick, Stilton and Savoy potato cake, Dijon veloute £21.00**

**Thai green curry coated aubergine, courgette and tofu skewer with Satay sauce, peppers, chick peas and Harissa £19.00**

## **DESSERT**

**Roast peach, pineapple carpaccio, passion éclair, peach schnapps and mango ripple ice cream £9.00**

**Trio of homemade ice creams with coconut tuille, summer berries, key lime cream £9.00**

**Cheese and biscuits with sweet Balsamic onion chutney £9.00**

**Lemon meringue parfait, elderflower and strawberry spritzer jelly, chocolate and raspberry brownie £9.00**

***Dessert Wine 105ml Glass £6.00 or Half Bottle £21.00***

***Elysium Black Muscat, A. Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert***

### ***Food Allergies and Intolerances***

***Some of our foods contain allergens. Please speak to a member of staff for more information. Please be aware our kitchen cooks with nuts.***