

Starter

Risotto spring onion, zucchini, Lowna dairy goats cheese	£9.00
Scallops crab and sweet corn fritter, red pepper salsa	£12.50
Lobster tail and claw, spring onions and minted new potato salad	£14.50
Boudin Noir apple puree, crispy pancetta	£9.50
Yorkshire Ostrich Medallion fried quail egg, pommes frites	£9.50

Main

Chateaubriand Pont Neuf potatoes, wilted spinach, wild mushroom sauce	£26.00
Seabream hot and sour, egg noodles, pak choi	£22.00
Halibut fennel boulangere, mixed summer greens	£21.00
Duck chorizo new potatoes, confit cherry tomatoes	£22.00
Lamb cannon, couscous, watercress, mint jus	£23.00

Pudding

Chocolate stem ginger truffle, spiced rum sorbet	£9.50
Elderflower jelly, apple sorbet and crisp	£9.50
Lavender iced honey parfait, almond joconde, grapefruit compote	£9.00
Pudding Assiette a mini version of our best puddings to share	£15.00
Cheese Experience ten tastes from around the world	£15.00

Wine Recommendation

Individually chosen to complement each dish:	Bottle	Glass 175ml
Sancerre, Roland Tissier et Fils Loire Valley, France	£37.00	£9.75
Saint Veran 'En Creches', Domaine Saumaize Burgundy, France	£37.00	£9.75
Pinot Gris, Escarpment Vineyard Marlborough, New Zealand	£32.50	£7.90
Crozes Hermitage, Domain Pochon Rhône Valley, France	£33.00	£8.00
Quinta Dos Avidagos Douro Valley, Portugal	£29.00	£6.90
Shiraz, Penny's Hill Maclaren Vale, Australia	£37.50	£9.00
Viognier "Villa Vieja" Zuccardi, Argentina	£26.00	£6.50
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	£48.00	£11.50
Pinotage, Porters Mill Western Cape, South Africa	£25.00	£6.00
Chianti Classico, Vicchiomaggio La Prima Tuscany, Italy	£51.00	£12.50
Reciotto, Tedeschi Valpolicella, Italy	£8.00	50ml
Sparkling Blaudus, Quinta de Baixo Bairrada, Portugal	£10.50	175ml
Moscatel de Setúbal, Horácio Simões Terras do Sado, Portugal	£4.50	50ml
Sparkling Classic Cuvee, Nyetimber West Sussex, England	£10.50	175ml
10 Year Old Tawny Port, Taylors Porto, Portugal	£6.00	50ml