

STARTERS

Cornish Crab Salad

Aubergine Caviar and Mango

Lyme Bay Hand Dived Seared Scallops

Pea Puree and Pea Shoots

Pot Roasted Red Mullet

Fennel Salad and Vierge Dressing

Tortellini of Native Lobster

Courgettes Two Ways, Lobster Butter Sauce

Crispy Pigs Head, Local Crayfish

Potato Salad

Terrine of Foie Gras

Grape Chutney and Toasted Brioche

Roasted Quail Salad

French Beans, Hazelnut Dressing

**Our dishes do not include any genetically modified ingredients
but have been prepared in an environment in which
nut or nut products are prepared and so may contain raw egg, nuts or nut products.**

MAIN COURSES

Poached Fillet of Halibut

Asparagus, Dill Potatoes and Champagne Foam

Monk Fish Wrapped in Parma Ham

Pea Casserole

Line Caught Fillet of Sea Bass

Sautéed Potatoes, Chorizo and Saffron Aioli

Collar of Bacon

Spring Vegetables and Grain Mustard Sauce

Best End Lune Valley Lamb

Tian of Mediterranean Vegetables, Olive Jus

Fillet of Beef

Red Wine & Shallots Sauce, Horseradish Cream
(£5.00 supplement)

Corn Fed Chicken Breast

Morel Mushrooms and Broad Beans

2 Courses £44.00

3 Courses £50.00

Head Chef
Miles Nixon

Vegetarian dishes are available upon request
Please advise when ordering if you suffer from any food-based allergies.