

A La Carte Menu

STARTERS

Soup of the Day (V)

Sautéed Spinach, Mushrooms, Truffle Essence

£ 5.95

Pressed Terrine

Chicken, Pigeon, Shiitake Mushrooms, Braised Cabbage, Toasted Brioche, Chives and Truffle

£ 7.65

Salmon and Lobster Ravioli

Escabbage, Petite Salad, Herb Dressing

£ 9.25

Braised Veal

Butternut Squash Risotto, Kidney Powder, Pea Shoots

£ 8.25

Pan Fried Foie Gras

Raisin Puree, Hazelnuts, Chocolate and Coriander Crisp, Petite Salad, Pan Jus

£ 9.65

Pan Fried Sea Scallops

New Potato Salad, Bok Choy, Baby Carrots, Lobster Bisque

£ 9.85

Goats Cheese Mousse (V)

Purple Beetroot, Croutons, Pine Kernels, Cabernet Sauvignon Dressing

£ 6.75

MAINS

Pan Fried Duck Breast and Foie Gras

Confit Leg, Buttered Spinach, Sweet Potato Fondant,

Pea puree, Split Peas, Devil Sauce

£ 25.50

Parma Ham Wrapped Monk Fish Tail

Scallop Boudin Blanc, Potato Confit

Cauliflower Florets, Hazelnuts, Shallots, Citrus Dressing

£ 23.50

Suffolk Pork Cheek 'n' Belly

Red Cabbage and Parsnip Puree, Dauphinoise Potato

Savoy Cabbage, Crispy Crackling, Clove and Honey Jus

£ 14.95

Mushroom Stuffed Pheasant Breast

Buttered Spinach and Carrots, Creamy Mash Potato

Baby Turnips, Civet Sauce

£ 13.95

Pan Fried Sea Bream Fillet

Saffron Spaghetti, Buttered Samphire

Giroles, Lobster Bisque Foam

£ 16.25

Beef Fillet

Terrine of Potato, Provençal Vegetables, Sauté Parsnips

Pancetta Crisp, Red Wine Sauce

£24.75

Globe Artichoke and Potato Salad

Roasted Pine Kernels, Chives and Truffle

£11.75

Chef De Cuisine

Leszek Zajac

DESSERTS

Millefeuille of Chocolate & Pistachio

Blood Orange Sorbet

£7.25

Hot Chocolate Fondant

Chocolate Mousse and Ice Cream

£6.95

Coconut Pann cotta

Strawberry Granite and Homemade Short Bread

£5.95

Cappuccino Parfait

Amaretto Infused Milk Foam and Chocolate Crisp

£6.65

Spiced Peaches

Brandy Snap Basket, Cardamom and Cinnamon Ice Cream

£6.25

Selection of Cheese

Celery, Grapes, Chutney and Biscuits

£8.65
