

SPRING SET MENU

IN THE BEGINNING

ROAST PLUM TOMATO SOUP

Basil puree, parmesan fritters



CHICKEN AND PISTACHIO TERRINE

Apricot and thyme chutney

TITANIC HOT SMOKED SALMON

Pickled vegetables, juniper and Gin

BAKED GOATS CHEESE CROTTIN

Aubergine, roasted pepper, focaccia crouton, rocket



THE MAIN EVENT

CARAMELISED SHALLOT TART TATIN

Garlic puree, dressed salad



GARLIC & LEMON THYME

ROTISSERIE CHICKEN

Spring onion potato croquettes, French style peas, broad beans, crispy pancetta

WARM SEABASS SALAD

Gem hearts, baby potatoes, French beans, sun blushed tomatoes, soft boiled egg, crispy anchovies and tapenade

BRAISED BEEF AND TOMATO RAGOUT

Hand rolled pappardelle, rocket, parmesan

FROM THE GRILL

All steaks are British Herd, dry aged for 28 days, served with triple cooked chips, roasted plum tomato, Portobello mushroom and baby watercress.

10oz DRY AGED SIRLOIN - 7 supplement

TO FINISH

DECONSTRUCTED STRAWBERRY ETON MESS

Strawberry and basil sorbet, Swiss meringue

APPLE AND BLACKBERRY FRANGIPANE TART

Vanilla ice cream

HAZELNUT AND BLUEBERRY MILLE FEUILLE

Blueberry sorbet

CHOCOLATE AND CARAMEL FONDANT*

Peanut ice cream

* Waiting time will be 20 minutes as the fondant will be served hot.

UPLIFTING!

25 - 2 courses

30 - 3 courses

Dishes suitable for vegetarians.

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

