

MENU ONE

£35.00

STARTERS

Roast red pepper soup

Sweet pepper, lemon & herb salsa (v)

Heritage beetroot & goats cheese

Apple, basil pesto, watercress, toasted seeds (v)

Fried chilli squid

Thai herbs, noodle salad

MAINS

All our dishes are served with mixed salad (Ve) & house cut chips

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Asparagus risotto

Broad bean, pea, leek & pecorino cheese (v)

Argentina | Las Pampas | Ribeye 225g

Free range Black Angus & Hereford

Teriyaki salmon

Loch Duart salmon, pickled onions

Skewered chicken souvlaki

Grilled flatbread, tzatziki

DESSERTS

Baked New York cheesecake

Macerated strawberries, basil (v)

Lemon posset

Fresh berries, hazelnut brittle (v)

Ice cream

Selection of homemade ice creams (v)

Served with a chocolate & hazelnut wafer biscuit

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

MENU TWO

£40.00

STARTERS

Asparagus risotto

Broad bean, pea, leek & pecorino cheese (v)

Chicken skewers

Tikka spices, mint yoghurt

Tempura king prawns

Chilli jam, lime

MAINS

All our dishes are served with mixed salad (Ve) & house cut chips

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Mayfield Swiss cheese & spinach tart

Poached duck egg, truffle butter (v)

Crispy duck

Pak choi, broccoli, honey, sesame

Argentina | Las Pampas | Ribeye 275g

Free range Black Angus & Hereford

Sea bass

Simply grilled

DESSERTS

Chocolate fondant

Vanilla ice cream (v)

Mascarpone crème brûlée

Raspberry sorbet (v)

Ice cream

Selection of homemade ice creams (v)

Served with a chocolate & hazelnut wafer biscuit

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MENU THREE

£48.00

APPETISERS

Giant Apulian Cerignola olives (Ve)

Pain de campagne

Freshly baked bread, jersey butter (v)

STARTERS

Chargrilled asparagus

Poached duck egg, truffle butter (v)

Tuna tataki

Grapefruit ginger soy

Isle of Man scallops

Chorizo, broccoli, romesco sauce

Seared beef carpaccio

Beetroot, horseradish, watercress

MAINS

All our dishes are served with mixed salad (Ve) & house cut chips

Mayfield Swiss cheese & spinach tart

Poached duck egg, truffle butter (v)

Argentina | Las Pampas | Ribeye 300g

Free range Black Angus & Hereford

Tandoor lamb cutlets

Cardamom rice, spiced tomato sauce

Tuna au Poivre

Béarnaise sauce

DESSERTS

Chocolate fondant

Vanilla ice cream (v)

Cherry Bakewell tart

Clotted cream (v)

Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)

Water biscuits, quince jelly, red grapes, walnuts

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