

Table D'Hôte Menu

Two courses, £31.00 per person

Three courses, £40.00 per person

Starters

Torched mackerel, marinated fennel, rhubarb jam

Guinea fowl terrine, pickled pear, almonds

Whipped goats' cheese, beetroot sponge, roasted baby beets

Main courses

Roasted pollock, puy lentils, pancetta, baby onions, red wine sauce

Pan fried sea bass, thai purée, fennel salad, lime oil

Rump of lamb, fondant potato, artichokes, Living Larder greens, lamb sauce

Tasting of pork, tenderloin, cheek, ham hock, crushed swede, apple and cider sauce

Roast breast of chicken, mustard mash, wild mushrooms, kalettes

Desserts

Rhubarb crumble soufflé, custard ice cream

Passion fruit mousse, grilled pineapple, pina colada ice cream

Lemon parfait, pistachio, toasted marshmallow, yoghurt sorbet

Dark chocolate delice, honeycomb, coffee ice cream

Chocolate fondant, banana ice cream, caramel popcorn

Vegetarian menu available on request
Please also see our Royal Favourites menu

Please inform a member of waiting staff if you have a food allergy or food intolerance