

Table D'Hôte Menu

Starters

Asparagus panna cotta, Isle of Wight asparagus,
soft boiled quail eggs and shaved summer truffle £8.75

Soy and ginger cured salmon, cucumber, pickled ginger, lemon gel £9.50

Crispy duck egg, cured duck, pea foam £8.50

Whipped goats' cheese, beetroot sponge, roasted baby beets £8.25

Main courses

Roasted pollock, fricassée of spring vegetables, pea velouté, St. Austel Bay mussels £21.75

Pan fried stone bass, thai purée, fennel salad, lime oil £20.95

Pan roasted rump of lamb, sweetbread farce, wild garlic gnocchi,
smoked garlic purée, purple sprouting broccoli, lamb sauce £23.95

Tasting of pork, tenderloin, cheek, ham hock, crushed swede, apple and cider sauce £22.00

Roast breast of chicken, mustard mash, wild mushrooms, kale, jus £19.95

Desserts

Rhubarb crumble soufflé, custard ice cream £8.50

Passion fruit mousse, grilled pineapple, pina colada ice cream £8.50

White chocolate parfait, toasted meringue, strawberry granola £9.00

Chocolate and praline cremeaux, coffee, honeycomb, vanilla £9.25

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