

Starters

Smoked salmon, scallop bonbon & Avruga caviar sauce

Duck liver parfait with port jelly & pickled mushrooms
We recommend a 125ml glass of Gewurztraminer 2007 @ £6.00

*Salcombe crab with tomatoes, avocado, chillies & spring onions with
a lemon & lime dressing & sakura leaves*

Sea bass with poached king prawns, orange butter salad

*Confit of Gressingham duck leg with red wine cabbage & green
peppercorn sauce*

Deep-fried egg with sautéed mushrooms & creamed leeks

Main selection

Jimmy Butler's free range belly of pork with apple & black pudding

*Braised breast of Cornish lamb, pan roasted loin, baby spinach,
golden beetroot*

*Ballotine of Scottish beef with soft polenta, truffled mushrooms,
artichoke & pancetta*

*For a £3.50 supplement the chef can cook this dish with a rib-eye steak to your
own personal liking*

*Buttered puff pastry, with breast of cornfed chicken, confit of chicken
leg, braised celery & chicken jus*

*Delicately spiced fillet of cod with smoked puree & buttered king
prawns*

*Lemon sole with sweetened tomatoes, red pepper salsa, organic
chorizo & saffron cream*

Dessert selection

Warmed vanilla rice pudding, caramelised pineapple & jam ice-cream

Warm Valrhona tart, hazelnut ice & poached pear

Mango parfait with pain d'epice, vanilla cream & glazed mango

Yorkshire rhubarb with rosewater & custard ice-cream & steeped oranges

Apple & Agen prune almond tart, Armagnac ice-cream

*Chef's selection of European cheeses
with wafer biscuits
(£3.50 supplement)*

2 courses including canapés upon arrival, chef's amuse bouche & VAT @ £36.00

3 courses to include ~ canapés upon arrival, chef's amuse bouche & VAT @
£39.50

10% discretionary service charge will be added to all bills