

Appetisers

Smoked salmon and gravadlax (carved at the table)	£ 29.00
Line caught mackerel, raw and cooked with cucumber and avocado mousse	£ 16.50
East Coast langoustines with Woodborough asparagus, Jersey Royals and sorrel	£ 24.00
Smoked haddock kedgeree with spiced oil and puffed rice	£ 22.50
Glazed calves sweetbread with crispy chicken wings, lemon and cumin bread	£ 26.00
Quail with broad bean pannacotta and endives	£ 12.50
Chilled sweet English pea soup with yoghurt and pea cream	£ 16.00
Heritage tomatoes with peaches, bitter leaves, tomato and basil dressing	£ 14.50

Main Courses

Wild rabbit with ramsons, kidney, bacon and Pommery mayonnaise	£ 24.00
Lanarkshire lamb rump with lettuce, morels and pickled mustard seeds	£ 31.00
Dingly Dell pork rack and fillet with blackened pink lady and chutney sauce	£ 26.50
Oven baked Heritage carrots with rocket, farro and carrot sauce	£ 17.50
Ricotta gnocchi poached in garden pea nage and lemon thyme	£ 18.50
Angus beef with Yorkshire pudding and seasonal vegetables	£ 26.50

Fish and Shellfish

Wild Scottish salmon with lobster crumble, salad of pheasant egg, celery and citrus	£ 33.00
Looe lemon sole fillets and razor clams with bacon, fennel and potato puree	£ 22.00
Wild Seabass with oyster mayonnaise, clams and samphire	£ 23.00

Side Dishes

Hand-cut chips	Jersey Royals	Marinated grilled vegetables	£ 4.50
Mashed potatoes	Mixed salad	Broccoli & cauliflower cheese	
Green salad	Garlic spinach		

The Grill Favourites

Grilled day boat Dover sole	£ 45.00
Black Angus beef chop with Bearnaise (serves two)	£ 68.00
Black Angus fillet of beef with Bourguignon garnish and ramsons	£ 36.00
Grilled Ballotine of Frederick's farm chicken with spring vegetable broth	£ 26.50
Grilled veal loin with Jersey Royals, peas, broad beans and chicken cream	£ 31.00

Menu of The Day

Roasted scallops with turnips, walnut and vanilla
or
Pork cheeks with bitter leaves, fruit and summer vegetables
or
Salad of beetroot with goats cheese and black olives
• • •
Brown trout with apple, beetroot and goats cheese foam
or
Lamb leg and rump with shallot puree, roast onion emulsion and red onion shells
or
Roast tomato cassonade with black olive crumb and rocket pesto
or
Angus beef (supplement £8.00)
• • •
Orange parfait with chocolate curd, hazelnut and mint
or
Pannacotta with strawberry gel and basil
or
Rhubarb textures with ginger ice cream and mint gel

Two Courses £ 23.00

Three Courses £ 27.00