



THE FOUR SEASONS
THREE COURSES PRIX FIXE
£48.00

STARTERS

LOIN OF LOCAL RABBIT
“Walled Garden” parsnip, honey & mustard dressing, rocket

BUTTER-POACHED SALMON
caviar, cauliflower, grapes

BALLOTINE OF FOIE GRAS & HAM HOCK
home-made piccalilli

SALAD OF LANGOUSTINES
crab, satsumas

“BACON AND EGG”
deep fried hen’s egg, pancetta crisp, bacon crumb

MAIN COURSES

FILLET OF ABERDEEN ANGUS BEEF (£6.00 supplement)
baby artichokes, watercress, carrots

BREAST OF LOOMSWOOD DUCK
celeriac purée, orange, sultana & wild mushroom fricassée

LINE-CAUGHT CORNISH SEABASS
truffle gnocchi, butternut squash, crisp chicken wings, poultry jus

GALLANTINE OF ROAST POUSSIN
“Walled Garden” herb farce, creamed leeks, Lentils du Puy, sherry vinegar

PAN-FRIED JOHN DORY WITH CRISP PACKINGTON FARM PORK BELLY
shallot tart fine, Port jus

SIDE DISHES £3.00

Spiced red cabbage with apple
Seasonal vegetables
Charlotte potatoes with parsley butter
Creamed potatoes



THREE COURSES PRIX FIXE
VEGETARIAN OPTIONS

STARTERS

CAULIFLOWER PANNA COTTA
curry oil

TERRINE OF "WALLED GARDEN" BEETROOT
goats cheese, Granny Smith

RISOTTO OF WILD MUSHROOM
crisp poached egg

MAIN COURSES

TRUFFLE GNOCCHI GRATIN
wild mushrooms, Parmesan, rocket

SHALLOT TART FINE
artichoke, watercress

PAPPARDELLE
roast garlic, hazelnuts

SIDE DISHES £3.00

Spiced red cabbage with apple
Seasonal vegetables
Charlotte potatoes with parsley butter
Creamed potatoes

DESSERTS

PEAR "CRUMBLE"
nutmeg & toffee ripple ice cream

PISTACHIO SPONGE
roasted plums, basil mascarpone

DARK CHOCOLATE & CARDAMON MOUSSE
"Walled Garden" beetroot

ICED NOUGAT PARFAIT
chestnut macaroons, mulled wine gel

VANILLA PANNA COTTA & GRAND MARNIER JELLY
caramelised oranges, baby meringues

PUDDING WINES

		Glass 100ml	Bottle
Chateau petit Vedrines 2008 <i>Sauternes</i>	375ml	£6.95	£24.00
Araldica Moscato Passito 2003 <i>Palazzina</i>	375ml	£4.95	£16.00
L'altro Moscato 2004 <i>Piemonte Moscato Passito</i>	500ml		£29.50
Tokaji Aszu 5 Puttonyos, 2005 <i>Chateau Dereszla</i>	500ml	£9.95	£45.00
Stanton & Killeen <i>Rutherglen Muscat</i>	375ml	£8.50	£29.50
Pyramid Valley Riesling 2008 Growers Collection, Marlborough	375ml	£8.50	£29.50
Willi Opitz 2008 Beerenauslese	375ml		£35.00

CHEESE

We have a fine selection of English and Scottish cheeses. Cheese may be taken as an alternative to pudding or as an additional course at £8. 50. A cheese platter for two to share, served with grapes, celery, water biscuits & home made chutney , is available at £15.00.

We also have a fantastic 200ml Bottle of Churchills Reserve Port for two or three to share priced at £16.00

ST EADBURGH

An exceptional Camembert style cheese made in Hampshire from unpasteurised local cow's milk. Gorsehill Abbey Farm

RAGSTONE

A log-shaped goats cheese made in Dorstone, Herefordshire

BLUE MONDAY

A sensational soft blue cheese which has been developed by Alex James, the bass player in Blur.

QUICKES MATURE CHEDDAR

A traditionally made farmhouse cheddar made in Somerset, matured for 14 months

SPARKENHOE RED LEICESTER

The only unpasteurised Leicester still being made in the county, hand made and matured for 5 months

PORT SELECTION

	Glass 100ml	Bottle
Churchills Dry White (500ml)	£4.95	£22.50
Grahams LBV 2007	£7.50	£49.50
Churchills Reserve Port	£8.50	£56.00
Churchills Reserve Port(200ml)		£16.00
Churchills 10 Year Old Tawny Port(500ml)	£9.50	£46.00
Warres LBV 2000	£10.50	£59.00
Fonseca 1977		£150.00

COFFEE SERVED WITH PETIT FOURS

COLOMBIAN MEDELLIN EXCELSE £3.95

This is a really smooth, mild and nutty coffee grown in the highlands of the Medellin región. Warm hazlenut and toffee notes are balanced by a little fruity acidity and subtle winy notes in the finish.

EL SALVADOR MONTE SION £4.50

This round bodied and caramel – sweet coffee is balanced by notes of delicate Citrus acidity and ripe fruit flavours which is thick and syrupy in the mouth with a medium length, sweet and a slight marzipan flavoured finish. In 2009 it became one of the top ten certified coffees in the world by the SCAA

INDIAN MONSOON MALABAR AA £4.25

Monsoon coffees are stored in special warehouses in the port town of Malabar until the monsoon season comes around. The sides of the structure are then opened and moist monsoon winds circulate around the picked green beans making them swell in size and take on a mellowed but aggressive, musty flavour.

ORGANIC PERUVIAN HIGH ALTITUDE CECOVASA £4.95

Sweet and nutty with a good syrupy mouth feel. Notes of marzipan, caramel and dark chocolate flavour in the finish. Round body with medium fruity acidity

COLOMBIAN SWISS WATER PURIFIED DECAFFEINATED £4.25

This is a medium roast coffee with a lovely flavour that is not spoilt in any way by the decaffeinating process.

TEAS, INFUSIONS AND TISANES £3.95

Traditional English, Darjeeling, Pure Assam, Earl Grey, Lapsang Souchong, Camomile and a selection of herbal teas.

LIQUEUR COFFEE From £7.00

ESPRESSO, CAPPUCCINO OR LATTE £3.95

Our espresso based coffee is a choice blend of central American and Kenyan Arabicas with 10% gourmet Indian washed robusta to produce a perfect espresso Coffee

Armagnac	25ml
Janneau XO	£10.00
Janneau VSOP	£4.60

Cognac	25ml
Louis XIII	£65.00
Hennessy XO	£16.00
Remy Martin XO	£17.00
Courvoisier XO	£26.00
Remy Martin VSOP	£5.20