



Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

PRIMI

Soup of the day served with homemade herb choux puffs

Wood smoked haddock and dolce latte tartlet with fresh lemon thyme, bitter leaf salad topped with a poached hen's egg

Southdown's rabbit and pistachio terrine with a light prune and Armagnac cream accompanied with homemade toast and soft herb salad

SECONDI

Potato croustade of roasted Mediterranean vegetables scented with rosemary and lemon thyme topped with sautéed feta cheese, roasted baby peppers filled with an olive, onion and feta cheese tapenade

Tortelloni of fresh salmon, crab, dill and lemon served with cherry vine tomatoes, chilli, lemon herb butter and finished with fresh dill

Roasted ballotine of free range chicken fillet stuffed with a red pepper and sweet gherkin mousse served with an apple potato puree and a mushroom cream sauce

DOLCI

A traditional Italian tiramisu made with a modern twist using crème pasticcera, white chocolate, Marsala mascarpone and toasted almonds

Poached pear belle Hélène filled with Madagascan vanilla ice-cream served with warm hot chocolate sauce

A selection of cheeses served with homemade chutney accompanied by cheese biscuits (*supplement £4.00*)

£25.00 per head 3 courses

All prices incur a 10% service charge