

2 course meal = starts from £40pp

3 course meal = starts from £45pp

Prices include VAT. Fine dining menu will require a chef & a waiter to serve, get in touch to discuss.



Scallops, pea purée, shoots and cumin foam



Confit of Duck served with dauphinoise potatoes and buttered savoy cabbage stew



Roasted rack of English lamb with chargrilled Provençal vegetables, olive tapenade and basil pesto



Confit of Salmon fillet with fennel & capers salad



Beef fillet served with fondant potato, asparagus & red wine jus



Apple & pear tarte tatin with salted caramel sauce & double cream

Starters

- Smoked salmon, dill and spring onion filo tart with cherry tomato salad
- Seared Tuna Salad with chunky guacamole
- Three layered Crab salad with tarragon vinaigrette
- Confit of Salmon fillet with fennel & capers salad
- Crab & chilli fishcakes and homemade mayonnaise on a bed of green salad
- Pear & Duck confit salad with rocket, spring onion & mustard dressing
- Cream of wild mushroom soup with chive cuttings
- Salmon ceviche with vanilla, pink peppercorns and dill crème fraîche
- Broad bean, asparagus and crisp pancetta salad with duck egg
- Buffalo mozzarella with peas, broad beans, mint, lemon and olive oil (V)
- Halloumi Stuffed Red Peppers (V)
- Ricotta & Basil Stuffed Courgette Rolls (V)
- Oven Roasted Beetroot with Blue Cheese Walnut Dressing (V)
- Tart of blue d'auvergne, caramelized walnuts and balsamic red onion (V)
- Scallops, pea purée, shoots and cumin foam (+£2pp)
- Scallop & Leek Tart with Saffron & Caper Vinaigrette (+£2pp)
- King Scallops wrapped in Pancetta with white wine reduction (+£2pp)

Mains

- Roast duck breast served with potato gratin & sautéed spinach
- Grilled lamb steaks served with rosemary roast potatoes, slow roast tomatoes & salsa verde
- Rosemary infused roast lamb rump served with fondant potato, puy lentils & grilled mushrooms
- Confit of Duck served with dauphinoise potatoes and buttered savoy cabbage stew
- Salmon fillet on a bed of crushed potatoes, roasted beetroot & pea puree
- Red Wine stewed Lamb Shank served with creamy mash and baby carrots
- Ham and Ricotta Stuffed Chicken Breasts served on a bed of truffled lentils & greens
- Duck & Orange Tortellini served with rich Orange reduction & green salad
- Roasted rack of English lamb with chargrilled Provençal vegetables, olive tapenade and basil pesto
- Individual Salmon en croute with Dill Butter and Pea Watercress Puree served with crushed potatoes & baby greens
- Pork Fillet Roll Stuffed with Sage & Capers served with dauphinoise potatoes
- Roast sea bass with saffron potatoes, baby fennel and bouillabaisse broth
- Black leg chicken supreme with baby summer vegetables buttered potato spaghetti and truffle consommé
- Monkfish wrapped in prosciutto and pesto with olive and sun-dried tomato mash and roasted vine tomatoes
- Beef fillet served with fondant potato, asparagus & red wine jus (+£3pp)
- Parmesan polenta with mushrooms ragu & seasonal vegetables (V)

Pudding

- Dark chocolate mouse cups with raspberries coulis & fresh raspberries
- Apple tart tatin served with vanilla ice cream
- Classic lemon tart sprinkled with pomegranates served with a shot of double cream
- Salted caramel & chocolate banana tart
- A decadent rich chocolate brownie served with vanilla ice cream
- Spiced dark chocolate tart with cream
- Apple & pear tarte tatin with salted caramel sauce & double cream
- Spiced poached pears with hot chocolate sauce and vanilla ice cream