



## STARTER

### Soup of Day

Crusty Bread Roll

### Crab Meat & Avocado Tian

Parmesan Crisps

### Tomato Consommé

Goat's Curd & Basil

### Ham Hock Terrine

Piccalilli Puree | Toasted Brioche

## MAIN

### Pan Roasted Duck Breast

Confit Leg Cabbage Ball | Fondant Potato | Carrot Puree

### Sea Bream Fillet

Olive Crushed Potato | Fennel, Samphire, Chilli & Garlic Dressing

### Corn Fed Chicken Breast

Mash Potato | Spinach | Shallot Puree

### Basil Gnocchi

Mozzarella | Heritage Tomatoes | Olives | Tender Stem Broccoli

## DESSERT

### Crepe Suzette

Almond Tuille | Vanilla Ice Cream

### Chocolate Mille Feuille

Strawberry & Black Pepper Ice Cream

### Fresh Fruit Platter

Fruit Sorbet

### Selection of Cheeses

Biscuits | Celery | Apricot Chutney

**Two courses, £25.95 | Three courses, £30.95**

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare