

Menu 1

33.00

STARTERS

Roast Pepper Soup

Anchovy salsa

Chilli Squid

Thai herbs, noodle salad

Smoked Chicken Liver Pâté

Rye toast, pickled cucumber

MAINS

Twice Cooked Baby Chicken

Chilli jam, kaffir lime leaf salt

Barley Risotto (v)

Roast heritage tomatoes, marinated feta

Aberdeen Angus | British Isles | Sirloin 225g

Béarnaise sauce (£1.75 Supplement)

Salmon Fishcakes

Spinach, lemon, dill butter sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

Mascarpone Crème Brûlée (v)

Raspberry sorbet

Sticky Toffee Pudding (v)

Butterscotch sauce

Selection of Homemade Ice Cream (v) (n)

Wafer biscuits

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

Menu 2

38.00

STARTERS

Tempura

King prawns, courgette flower, chilli jam

Charcoal Grilled Asparagus (v)

Poached duck egg, truffle butter sauce

Chicken Yakitori

Teriyaki, sesame

MAINS

Sea Bass

Simply grilled

Twice Cooked Baby Chicken

Chilli jam, kaffir lime leaf salt

Aberdeen Angus | British Isles | Sirloin 225g

Béarnaise sauce

Mayfield Swiss Cheese & Spinach Tart (v)

Poached duck egg, truffle butter

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

Strawberry Cheesecake (v)

Strawberry basil sorbet

Lemon Posset (v) (n)

Strawberries, hazelnut brittle

Selection of Homemade Ice Cream (v) (n)

Wafer biscuits

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Menu 3

42.00

STARTERS

Isle of Man Scallops

Chilli, garlic, parsley

Salt Baked Beets

Buffalo ricotta cheese, watercress, toasted seeds

Angus Beef Tataki

Ginger ponzu

MAINS

Crispy Duck

Pak choi, broccoli, honey, sesame

Sea Bass

Tikka spices

Marinated Lamb Skewer

Cardamom rice, mint yoghurt

Aberdeen Angus | British Isles | Sirloin 225g

Béarnaise sauce

Mayfield Swiss Cheese & Spinach Tart (v)

Poached duck egg, truffle butter

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

Mascarpone Crème Brûlée (v)

Raspberry sorbet

Chocolate Delice (v)

Honeycomb, lime sorbet

Selection of Homemade Ice Cream (v) (n)

Wafer biscuits

Cashel Blue (v) | Tunworth | Cornish Yarg (v)

Served with pear & apple chutney, red grapes, apple, celery, walnuts, water biscuits (n)

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