



Plated Mains

Meat

Roasted lamb rump, crispy shoulder, carrot puree, fondant potato, kale and salsa verde

Herb crusted rack of lamb, cavolo nero, white beans, dragoncello sauce

Grilled Pork chop with sage, anchovy and capers, champ and cider jus

Confit duck leg, salt baked celeriac, braised puy lentils

Roast duck breast, carrot and ginger puree, five spice duck leg croquette, glazed parsnip

Pork tenderloin, shoulder and black pudding bon bon, truffle mash, apple puree

Slow cook beef short ribs, creamy polenta, gremolata

Pan fried fillet steak, confit potato chips, sauce bernaise and watercress salad

Beef Wellington, dauphinoise potatoes, sautéed seasonal greens, red wine jus

Fish /Shellfish

Sardine bolognese, tagliatelle, pecorino

Roast ray wing, mussel and leek vinaigrette, samphire

Pan fried wild sea bass fillet, crushed seaweed potatoes, braised fennel, tarragon persillade

Tandoori spiced monkfish with dal makhani and crispy onions

Roasted brill on the bone, purple sprouting broccoli, seaweed hollandaise

Turbot with English sparkling wine sauce, roe and seashore vegetables

Fillet of dover sole with brown shrimp and beurre blanc

Shellfish and saffron risotto

Bouillabaisse with rouille and crouton

Vegetarian/Vegan

Tandoori spiced cauliflower with dal makhani and crispy onions

Butternut squash gnocchi with ricotta and salmariglio

Caramalised onion risotto with Whitelake goat's curd and crispy sage

Mushroom potstickers with a seaweed dashi (VG)

Celeriac and mushroom pithivier with peppercorn sauce and seasonal greens

Glazed pomegranate aubergine, coriander, pine nuts and fregola tabbouleh(VG)

Cauliflower, mushroom and walnut ragu with pappardelle (VG)