



Six Course Tasting Menu

Pre-dinner canapés (not part of the 6-course tasting menu, please enquire if interested)

Homemade sourdough and butter (optional)

Amuse Bouche

Chilled Green Gazpacho, avocado, crème fraîche

Starter

Roasted red pepper, melted mozzarella arancini, red pesto emulsion, rocket

Fish course

Pan fried sea bass, Thai peanut sauce, bok choy

Sorbet

Lemon infused sorbet, mint

Main course

Braised chicken, Chavroux goats cheese, caramelised red onion,
roasted plum tomato jus

or

Deconstructed dry-aged beef wellington, wild mushroom duxcelle, Madeira jus
(£)

Dessert

Cherry Bakewell tart, clotted cream, berries, mint

Alternatively, we have a trio of dessert available for a supplement price (£)