

# STARTERS

**Garden pea soup**  
with poached bantam egg

**Local mackerel**  
with pickled cucumber and beetroot salad

**Hand-dived scallops**  
with cauliflower, caviar and almond puree  
*(£3 Supplement)*

**Goat curd and pea salad**  
with Teruel ham, wild asparagus and truffle honey

**Butternut squash risotto**  
with crispy quail eggs

# MAIN COURSES

**28 days dry-aged fillet of beef**  
with pommes Pont Neuf, girolle mushrooms, roast bone marrow,  
spinach soubise and béarnaise sauce  
*(£5 Supplement)*

**Herb crusted loin of new season lamb**  
with braised lamb shoulder, sweetbreads, dauphinoise potato,  
carrots and rosemary sauce

**Poached and roasted breast of chicken**  
with crispy leg bon-bon, smoked mash potato, morel mushrooms and thyme sauce

**Pan roasted fillet of sea-bass**  
with basil mashed potato, samphire, artichoke barigoule

**Grilled polenta**  
with baby vegetables, vodka poached tomatoes and herb salad

# SAVOURY

Welsh rarebit

Selection of British and European cheeses  
with chutney, fruit bread and water biscuits

# DESSERTS

Raspberry soufflé  
with clotted cream ice-cream

Champagne and summer fruit jelly  
with lemon thyme ice-cream

Banana parfait  
with banana ice-cream and toffee sauce

Lemon tart  
with lemon sorbet

Chocolate fondant  
with malt ice-cream and coffee sauce

**2 COURSES £29.95**

**3 COURSES £39.95**

**4 COURSES (Including savoury course) £49.95**

*12.5% Discretionary service charge will be added to your bill.*

# CHEF'S TASTING MENU

(Please note that this menu is only available if taken by the entire table)

May 2014

**Garden pea soup**  
with poached bantam egg

*Chapel Down Vintage Reserve Brut, Tenterden Kent*

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**Hand-dived scallops**  
with cauliflower, caviar and almond puree

*Quinta delle Erre Albarino, Galicia Spain 2012*

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**Herb crusted loin of new season lamb**  
with braised lamb shoulder, sweetbreads, dauphinoise potato puree,  
carrots and rosemary sauce

*Chateau Sainte Michelle Syrah, Columbia Valley Washington State USA 2010*

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**Selection of British and European cheeses**  
with chutney, water biscuits and fruit loaf

*Barbadillo Pedro Ximenez, Jerez Spain*

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**Lemon tart**  
with lemon sorbet

*Icewine Vidal, Peller Estates, Niagara Peninsula Canada 2010*

**5 COURSES £55.00**

**5 COURSES (Including wine) £90.00**

*12.5% Discretionary service charge will be added to your bill.*

# VEGETARIAN TASTING MENU

(Please note that this menu is only available if taken by the entire table)

May 2014

**Garden pea soup**  
with poached bantam egg

*Chapel Down Vintage Reserve Brut, Tenterden Kent*

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**Butternut squash risotto**  
with crispy quail eggs

*Puiattino Pinot Grigio, Friuli Italy 2012*

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**Grilled polenta**  
with baby vegetables, vodka poached tomatoes and herb salad

*Little Beauty Pinot Noir, Marlborough New Zealand 2012*

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**Welsh rarebit**

*Ramos Pinto LBV Port, Portugal 2008*

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**Lemon tart**  
with lemon sorbet

*Icewine Vidal, Peller Estates, Niagara Peninsula Canada 2010*

**5 COURSES £55.00**

**5 COURSES (Including wine) £90.00**

*12.5% Discretionary service charge will be added to your bill.*