



DINNER MENUS

STARTERS

Please select one starter from the options below

Section A at £25.00

Millé-feuille of plum tomato, avocado and mozzarella with pesto and aged balsamic
Oak smoked salmon, mousseline of peas, pea shoots, lemon and crème fraîche blinis
Carpaccio and roulade of Barbary duck, celeriac remoulade, Somerset cider reduction
Beetroot, red onion and goats cheese tart fine, rocket salad and candied walnut dressing
Risotto verde, broad beans, peas and asparagus, parmesan cheese and lemon scented olive oil
Poached salmon roulade, truffled asparagus bundle, plum tomato and basil dressing
Warm smoked haddock cake, Cotswold egg, sweet chilli jam and macerated tropical fruits
Garden pea soup, pea panna cotta, poached asparagus and baked crostini, truffle essence

Section B at £26.50

Trio of Heirloom tomato, buffalo mozzarella and avocado, extra virgin olive oil and layer aged balsamic
Warm barigoule artichokes, sliced Parma ham, tossed summer leaves and poached asparagus
Honey roasted quail salad, butternut squash, beetroot and pine nuts
Dill marinated salmon, fennel and aniseed slaw, pumpernickel and cream cheese croûte, red pepper essence
Beetroot and golden cross goats cheese ravioli, beetroot carpaccio, ruby chard and parmesan cheese
Pan fried scallops, cauliflower panna cotts, grilled pancetta, aged balsamic syrup
Jerusalem artichoke velouté, foie gras ravioli, caramelized chestnuts and micro cresses

Section C at £27.50

Scallops and langoustine, parsnip puree and crisps, tossed summer leaves, truffle jus
Pan fried crab cake, roast lobster, spinach and walnut salad, grain mustard cream
Ballontine of foie gras with macerated pineapple, candied ginger and toasted brioche
Trio of foie gras: roulade, port wine, roasted with truffles and brioche
Salad of Dorset crab and smoked salmon, confit of tomato and avocado
Assiette of seafood, scallop, bisque, tiger prawn, fondue crab, marinated seabass escabeche
Summer vegetable minestrone, pan fried red mullet, basil pesto and tapenade

All prices inclusive of Value Added Tax

There is a 10% discretionary Service Charge on all food and beverage items.

Intermediates

Please select one of the following intermediates

Section A at £14.00 (or as a Starter at £25.00)

Garden pea soup with crème fraîche, pea panna cotta and baked crostini
Miso marinated salmon, pak choy, Japanese ginger, miso sauce and lemon
Sweetcorn and maple velouté, crème fraîche, crab ravioli
Beetroot and barley risotto, wild rocket and parmesan

Section B at £16.00 (or as a Starter at £26.50)

Confit of duck ravioli, spaghetti vegetables and truffle cream
Dover sole mousseline, lobster bisque, spaghetti vegetables and cucumber
Jerusalem artichoke velouté, roast quail, pearl barley and thyme
Tiger prawn, Thai red curry, coconut milk, aubergine and sweet basil
Seafood cannelloni, spinach a la crème, tomato ragout

Section C at £24.00

Poached Scottish lobster with baby vegetables and thermidor sauce
Scallop and langoustine nage, leek fondue, lobster tortellini, butter sauce
Miso marinated black Alaskan cod, Japanese ginger, lemon and miso sauce

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MAIN COURSES

Please select one main course from the options below

Section A at £34.00

Roast breast of corn fed chicken, butternut squash, fondant potato, wild mushroom and button onions

Tempura Atlantic cod, new potato salad, courgette ribbons, warm tartare sauce, chilli jam

Roast pork belly, grain mustard mash, Savoy cabbage, café au lait sauce, apple purée

Fillet of Scottish salmon, pea and broad bean risotto, asparagus and pea shoots

Pan fried fillet of bream, ratatouille vegetables, artichoke mash, tapenade dressing

Confit of Magret duck leg, cabbage with bacon, mini fondants, roast root vegetables

Saddle of lamb with apricots and rosemary, dauphinoise potatoes, spinach and asparagus

Section B at £36.00

Breast of Barbary duck glazed in honey, Savoy cabbage, mini fondants, fine beans in Alsace, chutney jus

Fillets of lemon sole, new potatoes, asparagus, capers and lemon beurre noisette

Burgundy braised beef cheek, truffle mash, spinach and lardons

Noisette of lamb in garlic and rosemary, sweet breads a la crème, honey roasted sweet potato, tomato and basil jus

Fillet of baby sea bass, baby gem lettuce, crushed ratte potato, pea puree, baby carrots

Collops of monkfish, leek and potato vichysoisse, smoked bacon, saffron aioli

Section C at £38.00

Fillet of beef Wellington, fondant potato, red wine shallot, green beans, red wine jus

Tournedos of beef fillet, rösti potato, spinach and foie gras, truffle jus

Roast sirloin of grain fed beef, truffle mash, asparagus, butternut puree and button onions

Loin of English lamb, pressed shoulder, pave dauphinoise, wild mushrooms, roast celeriac

Fillet of turbot, scallops and langoustine, potato and leek gateau, sweet carrot puree

Line caught sea bass, saffron risotto, baby fennel, tomato petals, caviar sauce

Miso glazed black cod, Asian cress salad, pak choy, miso sauce (Please note that there is a supplementary charge of £10.00 per person)

All prices inclusive of Value Added Tax

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Desserts

Please select one dessert from the options below

Section A at £14.00

Swiss meringue pavlova, coconut cream, exotic fruit, tropical sorbet, passion sauce
Floating island, blood orange sorbet, citrus segments and rosewater Anglaise
Dark chocolate fudge brownie, thyme roasted apricot, caramalised hazelnut
Camomile panna cotta, mandarin sorbet, spiced coconut foam, toasted sesame tuille
Salted caramel creameux, caramelized popcorn, pink lady sorbet, apple blossom flower

Section B at £15.00

Baked apple tart tatin, clotted cream ice cream, caramel sauce, Bramley apple puree
Coffee and chocolate pave, feuilletine, raspberry, crème fraîche and basil
Citrus assiette; blood orange sorbet, lemon tart, Kalamansi parfait and passion posset
Toffee and date pudding, caramelized pecan, toffee sauce, almond ice cream
Strawberry shortbread, marinated strawberries, crisps and sorbet

Section C at £16.00

Dark chocolate fondant, marinated cherry parfait, pistachio ice cream, chocolate tuille
Summer pudding with seasonal berries, melba sauce, crème fraîche and yoghurt tuille
Lemon tart with raspberries, lemon yoghurt sorbet and Chantilly cream
Vanilla semi fredo, honey roasted peach, strawberry jus, almond biscuit
Raspberry crème brûlée tart, raspberry sorbet, glass tuille, basil essence

COFFEE, TEA AND PETITS FOURS AT £5.00

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