SET MENU

STARTERS

Pea, mint & potato soup, truffle & black pepper croutons	*gfo*
Chargrilled asparagus, poached duck egg, spring onion & hazelnut pesto	*gf/dfo*
Pressed pork terrine, pear chutney, puffed quinoa & chive crisp breads	*gfo/df*
Cornish crab & sesame seed fish cake, shellfish bisque, pink grapefruit & fennel	*dfo*

MAINS

Braised featherblade of beef, tarragon mash, buttered Hispi cabbage, red wine jus	*gf/dfo*
Corn fed chicken breast, sweet potato fondant, sautéed pancetta & Savoy, grain mustard jus	*gf/dfo*
Pan fried sea trout, wilted spinach, crushed new potatoes, clam & lemon butter sauce	*gf*
Crispy ricotta gnocchi, pea and broad bean fricassee, tomato dressing	*gf*

PUDDING

Passionfruit cheesecake, spiced ginger & apple compote	*gf*
Dark chocolate brownie, caramel & pecan ice cream	
Glazed lemon tart, raspberry sorbet, pinenut meringue	
Pimms jelly, poached rhubarb, basil & mint syrup, honeycomb pieces	*gf/df*

Includes a selection of Twinings teas and Paradiso coffees with petits fours.

Food allergies & intolerances; please speak to the duty manager about the ingredients in your meal, when making your order

gf / gfo gluten free/ gluten free option df / dfo dairy free / dairy free option

07-Jun