

Starter

Asparagus Soup with Truffle Oil (v)

Rillette of Goose with Prunes Soaked in Armagnac

Grape Salad & Sour Dough Bread

Tian of Cornish Crab & Prawns

Pickle Cucumber with Mango Reduction

Chargrilled Summer Vegetables Terrine (v)

Tomato Chutney

Balsamic & Red Wine Reduction

Main Course

Pan Fried Fillet of Beef

Potato Dauphinoise

Marsala Sauce

Pan Roasted Sea Bass with Pine Nut Crust

Buttered New Potatoes

Salsa Verde

Corn-fed Chicken

Filled with Black Pudding Mousse and served with Thyme & Apple Mash

Red Wine Jus

Aubergine Gateaux (v)

Confit of Onions, Sunblushed Tomato & Kalamata Olives

Basil Dressing

Fritto Misto of Monkfish, Calamari, Salmon & Prawns

Fennel, Capers & Little Gem Salad with Lemon Aioli

Dessert

Limoncello & Plum Tart

Mascarpone & Mint Syrup

Warm Chocolate Fondant Pudding

Madagascar Vanilla Ice Cream

Summer Pudding

Blue Berry Compote

Selection of English Cheeses

Black Grapes & Celery