

A La Carte

Starters

Chefs Prepared Soup of the Day

£4.95

Smoked Chicken, Sweetbreads, & Goose Liver Terrine

With Parma Ham Sleeve, Madeira Jelly

£6.95

Seared Salmon Pave

Dressed with Citrus Fruits, Coriander Oil

£5.50

Slow Roast Belly of Pork

Seared Scallop, Cauliflower Puree & Sherry Raisin Jus

£5.50

Citrus Fruit Terrine

Chilled Sweet Melon & Fruit Water Ice

£4.95

Mains

Guinea Fowl

Braised Supreme of Guinea Fowl & Confit Leg Risotto

Served with Crispy Black Pudding Fritter

£13.95

Lamb

Seared Rack of Lamb with Herb Crust

Fine Ratatouille, Spring Greens, Dauphinoise Potato, Black Olive Jus

£15.95

Pork

Sautéed Tenderloin of Pork, Red Onion & Pear Marmalade, Fondant Potato

Sage Sauce

£13.95

Jerusalem Artichoke

Artichoke & Rhubarb Barigoule Wrapped in a Savoy Cabbage Crepe

Corn Polenta Cake, Parsley Coulis

£12.50

Sea Bream

Seared Gilt Head Sea Bream, Scallop Ravioli

Saffron and Dill Broth

£14.95

Sides

Rocket Leafs, truffle Oil, Toasted Pinenuts & Grated Parmesan £2.50

Mash Potato: Grain Mustard, Olive Oil or Parmesan £2.50

Hand Cut Chips £1.95

Local Vegetables in Season £2.50

Desserts

Hazelnut and Chocolate Marquise

Carrot Sorbet & Chocolate Sauce

£5.50

Pimms no1 on a plate

Pimms Jelly, Cucumber Sorbet & Mint syrup

£5.95

Liquorice Bavarian Cream

Vanilla Bruleé & Poppy Seed Brittle

£5.50

Caramelized Apple Tarte Tatin

Vanilla Ice Cream, Caramel Sauce (serves two)

£9.95

Selection of European Cheese

Served with Chutney, Celery Essence & Parmesan Shortbread

£7.95

*This menu reflects some of the finest dishes in the world.
I hope you enjoy these dishes as much as we enjoy cooking them.*

*Nearly everything is sourced locally & freshly produced on the premises, reflecting our passion
for good quality, well presented food. **Enjoy!***

Darren Marchant

Head Chef

*Darren Marchant was previously head Chef of the
Hebridean Spirit Cruise Ship & the Garden House Hotel in Cambridge
(Spirit Cruise Ship voted "the World's Coolest Cruise in 2008")*