

STARTERS

FINE DINING EXPERIENCE

Smoked Chicken Gnocchi

PAPRIKA COATED CHICKEN & SWEETCORN CREAMY GNOCCHI WITH CHOPPED CHILLI & PARSLEY, GRATED CHEDDAR CHEESE & WATERCRESS

Sweet Potato & Braised Beef Shin Risotto

ROASTED SWEET POTATO, THYME & BORDEAUX BRAISED BEEF SHIN WITH GRAN PADANO CHEESE RISOTTO

Grilled Razor Clams

CHORIZO, LEMON & FENNEL SALSA FILLED RAZOR CLAMS WITH CHILLI OIL

Nduja Chorizo & Chicken Thighs

SPICY CHICKEN & NDUJA PANCETTA WRAPPED CHICKEN THIGHS, PICKLED CHICORY & SESAME SMOKED CHICKEN BON BON & SALSA VERDE

Wild Garlic, Leek & Potato Broth

CREAMY POTATO & WILD GARLIC VELOUTÉ, CHILLI SALTED BREAD & GRATED RED FOX CHEESE CROUTONS (V)

Tiger Prawn & Mussel Linguini

FRESH WATER PRAWNS, GARLIC & CHILLI CORIANDER OIL, FRESH MUSSELS & GARLIC FLATBREAD

Salmon Terrine

SCOTTISH SMOKED SALMON, CAPER, DILL & CUCUMBER TERRINE, SMOKED ONION AIOLI, CONFIT EGG YOLK, CAPER BUTTER BRIOCHE & SPRING SALAD LEAVES

Pan Seared Duck

PAN SEARED DUCK BREAST SERVED PINK, ORANGE SEGMENTS, CHERRY & HAZELNUT VINAIGRETTE & CRUSHED SALTED PEANUTS, RADICCHIO & PAK CHOI SALAD

Tandoori Scallops

TANDOORI BUTTERED KING SCALLOPS, AUBERGINE & CORIANDER QUINOA, BUTTERNUT SQUASH PATATAS BRAVAS, TOMATO & CHILLI AOILI

Burrata & Broad Beans

SPRING BROAD BEAN PESTO, PINE NUTS, RADISH & CUCUMBER SALAD, CREAMY ITALIAN BURRATA, CHEDDAR CIABATTA SHARDS, LEMON VINAIGRETTE (V)

MAIN COURSES

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Sesame & Tandoori Chicken Breast

SERRANO HAM WRAPPED TANDOORI CHICKEN BREAST STUFFED WITH SPINACH & SUN BLUSHED TOMATO RELISH, SWEET POTATO FONDANT, CREAMY PANCETTA & CHORIZO SAUCE

Beef Short Rib

8 HOUR BRAISED BEEF SHORT RIB, CELARIAC DAUPHINOIS, CONFIT CARROT PUREE, SALTED CRISPY KALE & BEEF STOCK JUS

Salmon & Scallop

PAN SEARED SALMON PAVE, PARSLEY & LEMON SALSA - SEARED SCALLOPS, MASALA POTATO CAKE, CHORIZO VELOUTÉ & BRAISED PAK CHOI

Hake & Smoked Haddock Risotto

BUTTERED HAKE & HADDOCK RISOTTO WITH POACHED HENS EGG, CRISP SEAWEED & LEEK FRIES

Shiitake Mushroom & Cheese Fritters

MISO COATED MUSHROOM & FETA FILLED POTATO FRITTERS, OYSTER MUSHROOM, SAVOY CABBAGE FRIES & BRANDY PEPPER SAUCE (V)

Paneer Baked Cauliflower

ROASTED CAULIFLOWER & BUTTERNUT SQUASH MASALA, CHARRED CHILLI PEPPER RELISH & MASALA CURRY SAUCE, POMEGRANATE & CORIANDER GARLIC OIL (V)

Surf & Turf

WELSH BEEF FILLET STEAK & ATLANTIC SHELL ON PRAWNS, BEEF DRIP CHUNKY POTATO FRIES, WILD MUSHROOM FRICASSE, TOMATO RELISH & A CHOICE OF PEPPERCORN/DIANE/CHORIZO SAUCE
+£7.50 STEAK SUPPLEMENT

Pork Trio

PAN FRIED PORK TENDERLOIN, CONFIT BELLY PORK FRITTER & DEHYDRATED PORK SKIN SHARDS, CAVALO NERO CABBAGE, POMME PUREE & MADEIRA & DATE JUS

Tuna Steak

SEARED TUNA STEAK, RED PEPPER REMOULADE, KALE, QUINOA & CRAB BEIGNETS, GREEN CHILLI & EDAMAME SALSA

Rack Of Lamb

WELSH RACK OF LAMB, MINTED PEA, CHARRED LEEK PURÉE, POTATO FONDANT & LAMB & REDCURRANT JUS

DESSERTS

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Rhubarb & Vanilla Panna Cotta

SPRING FORCED RHUBARB, VANILLA PANNA COTTA & STEM GINGER SYRUP

Cremé Diplomat Mille Feuille

RASPBERRY LAYERED PUFF PASTRY TART, CREMÉ DIPLOMAT & CLOTTED CREAM ICE CREAM

Burnt Toffee Bananas

BROWN SUGAR BURNT BANANAS, MANGO GEL & BANANA LOAF CAKE PIECES,
TOFFEE SAUCE & HONEYCOMB ICE CREAM

Strawberry Shortcake

STRAWBERRY FLAVOURED CHEESECAKE, SALTED DIGESTIVE CHOCOLATE BISCUIT,
STRAWBERRY PIECES & STRAWBERRY ICE CREAM

Chocolate & Yogurt Marquise

DARK CHOCOLATE & SET YOGURT MARQUISE WITH CRUMBLED HAZELNUT, MILK CHOCOLATE
MOUSSE & VANILLA POACHED RASPBERRIES

Mango Cheesecake

MANGO & PASSIONFRUIT CHEESECAKE, MANGO GEL & RASPBERRY SORBET

Peach & Pecan Tart

PUFF PASTRY PEACH TART, CHOPPED PECANS, GINGER & VANILLA CREAM &
SUMMER FRUIT COMPOTE

Cherry & Sherry Trifle

LAYERED CHERRY FRUIT TRIFLE, SHERRY SOAKED SPONGE FINGERS & VANILLA CUSTARD,
TOPPED WITH CHOCOLATE & CARAMEL CREAM

Apple Meringue Tart

BRAEBURN APPLE COMPOTE FILLED TART, CRUMBLE MERINGUE PIECES & CLOTTED CREAM

Chocolate Dome

WHISKEY CREAM & GINGER CAKE FILLED MELTING CHOCOLATE DOME, HONEYCOMB
PIECES & HOT CHOCOLATE SYRUP SAUCE