



Spring/Summer Menu
April to September
(2 course £45 3 course £55)

(Choose 3 from each course for your menu)

Starters

Smoked duck breast & pancetta salad, poached plums, toasted hazelnuts
Beef carpaccio, rocket, parmesan, caperberries
Smoked salmon tartare, lemon dressing, dill, radicchio, croutes
Poached egg, asparagus, hollandaise
Fresh pea & lovage soup, lovage crisps, sourdough

Mains

Pistachio crusted lamb rack, hasselback new potatoes, tenderstem, red wine jus
Corn fed chicken supreme, braised baby gem, fondant potato, mushroom cream sauce
Pan fried seabass, crushed new potatoes, spring greens, Nutbourne tomato salsa
Herb crusted hake fillet, clam bouillabaisse, saffron potatoes
Goats cheese, courgette & beetroot tart, chicory salad

Desserts

Champagne & raspberry posset
Bramley apple tart tatin, clotted cream
Lemon tart, blood orange sorbet
Chocolate ganache tart, torched orange
Rhubarb fool, poppy seed shortbread