



Dinner

Two courses £27.30 – Three courses £33.00

First Course

Fish chowder

Roast root vegetable soup

Loch Fyne smoked salmon with traditional accompaniments

Grilled Somerset goats' cheese salad with beetroot puree

Loch Duart Gravavlax with potato salad

Pan seared Lyme Bay scallops with Bury black pudding and crisp bacon

Potted Morecambe Bay shrimps with toasted sourdough

Cumbrian air-dried ham with poached pear

House made terrine of foie gras with pear and saffron chutney supp £2.50

Head Chef: Mark Johnson

Supported by: Matthew Casey and Simon Suffolk

Pastry Chef: Sarah Broom



Main Course

Grilled or pan fried Newhaven lemon sole

Seared Kentish sea bream with plum tomato salad

Dunsyre Blue cheese stuffed field mushrooms with rocket salad

Woodland mushroom risotto

Suffolk pork tenderloin fillet with green peppercorn sauce

Stuffed corn fed chicken breast with braised Savoy cabbage

Rump of Scottish lamb with gratin potatoes

From the trolley – Sirloin of Denham Vale beef, Yorkshire pudding

Selection of desserts and cheeses

Restaurant Manager: Andrew Baker
Supported by Maurizio Muto and Basudev Regmi

Sommelier
Leandro Fenili

**Gentlemen are respectfully reminded that a jacket and tie
are to be worn in the restaurant in the evenings.**

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Please refrain from using mobile telephones in the restaurant