



## Table d'hôte

### **Starters**

Pea & Mint Soup  
Black Olive, feta , Mint

Ham Hock & Chicken Terrine  
Saffron Mayonnaise, Pickled Mushrooms, Sorrel

Blow Torched Mackerel  
Curry Mayonnaise, Apricot, Radish, Sea Herbs

### **Main Courses**

Saddle Back Pork Fillet  
Wild Garlic, Pancetta, Cassoulet

Pan Fried Stone Bass  
Sand Carrot, Salsify, Sea Fennel

Slow Cooked Hens Egg  
Roast Artichokes, Wood Sorrel

### **Desserts**

Hazelnut Praline Parfait  
Golden Raisins, Hazelnut Éclat D'Or Crumble, Banana

Lemon Poppy Seed Cake  
Kalamansi Curd, Earl Grey Meringue, Yogurt

Selection of Ice Creams & Sorbets

A Selection of French and British Cheeses

***Three Course Menu £39.00***