



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 £29.50