



## Table d'hôte

### **Starters**

Pea & Mint Soup  
Black Olive, Feta , Mint

Duck Leg Pressing  
Black Cherries, Watercress

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

### **Main Courses**

Herb Crusted Chicken  
Auberge Potato Salad, Pea Purée, Baby Gem

Pan Fried Sea Bream  
Sweetcorn, Baby Leeks, Crème Fraiche, Samphire

Slow Cooked Hens Egg  
Roast Artichokes, Wood Sorrel

### **Desserts**

Toasted Coconut Dacquoise  
Coconut Crème, Passionfruit Marshmallow, Pineapple Sorbet, Tonka

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***