



Fine Dining Menu - Starters

Hot

Jambon Serrano Reserva, Warm Manchego Croqueta, 'Gazpacho' Style Pickled Vegetables, Char-grilled Artisan Bread, Chorizo Butter

Pan-fried Smoked Black Pudding & Crushed Potato Cake, Pickled Blush Cider Onions, Poached Free Range Egg, Watercress Aioli

Warm Cauliflower Bhaji, Pickled Lemon & Chilli Charred Cauliflower, Cauliflower & Cumin Purée, Coriander Cress **(V)**

Warm Pea & Shallot Tortelloni, Pea Velouté, Pea Cress, Crispy Mint Pangrattato **(V)**

Cold

Seared Citrus Cured Mackerel, Sweet and Sour Beetroot, White Radish, Cucumber & Green Tea Powder

Potted Sardines with Cayenne Pepper & Sherry Vinegar, Crushed Tomato & Oregano Salad, Sour Dough Toast

Pot of Smoked Haddock Brandade, Pistou Sauce, Baked French Toasts, Infused 'Vermouth' Chicory Leaves

Smoked, Marmalade Cured & Slow Poached Salmon Plate, Pressed Cucumber, Baby Summer Herbs, Verbena & Lime Crème Fraiche

Ripped Buffalo Mozzarella, Pressed Garlic Infused Tomatoes, Single Estate Olive Oil, Re-hydrated Baby Plum Tomatoes, Basil Cress, Balsamic Paint **(V)**

Whipped Goats Cheese, Sumac & Cracked Pepper Biscuit Crumbs, Pea Shoots, Red Summer Radish, Mint & Rapeseed Dressing **(V)**

Tea-Smoked Duck Carpaccio, Teriyaki Glaze, Daikon & Amaranth Leaves, Yuzu & Whole Orange Gel, Toasted Black & White Sesame Seed Dressing

'Cannelloni' of Seared Beef, Parmesan & White Truffle Cream, Baby Rocket & Basil Salad, Rosemary Focaccia Crostini, Black Pepper, Olive Oil



Fine Dining Menu - Main Courses

Hot

Roast Rump of Lamb with Garlic Oil, Summer Turnip, Baby Onion & Asparagus Braise, Celeriac Champ, Fragrant Herb & Anchovy Dressing

Roasted Cutlet of Lamb with Herb Crust, Parcel of Slow Braised Shoulder, Leek & Rosemary Potato Cake, Carrot Purée, Roasted Lamb Gravy

Aromatic Spiced Rump of Lamb, Smashed Roasted Sweet Potato, Soya & Broad Bean Salsa with Coriander, Chilli & Spring Onions

Pan-fried Corn-fed Chicken Breast with Lemon Thyme, Wilted Summer Greens, Potato & Parmesan Gnocchi, Sautéed Asparagus & Baby Tomatoes, Rocket & Olive Oil Purée

Roasted Ballotine of Chicken stuffed with Chestnut Mushroom & White Truffle Oil Farce, Steamed Spinach, Pea & Pecorino Arancini, Smoked Pancetta & Red Wine Sauce

Roast Fillet of Beef, White Truffle Oil Mash, Fried Green Boston Beans & Shallots, Tomato & Marjoram Jus

Aged Roast Beef, Black Garlic, Sea Salt & Parsley Butter, Hispi Cabbage, Potato, Cauliflower & Cheese Gratin, Grated Horseradish

Slow Braised Pot au Feu of Beef, Summer Vegetable Braise, Crushed Dijon Potatoes with Cornichon, Light Beef & Tarragon Broth

Seared Fillet of Beef, Porcini & Red Onion Crust, Butter Roasted Potato, Semi-dried Tomatoes, Baby Watercress, Balsamic & Black Peppercorn Emulsion

Pan-fried Fillet of Gilthead Bream, Roasted Celeriac & Leek Hash, Fennel & Anise Purée, Caper, Parsley & Preserved Lemon Dressing

Oven Baked Haddock with Cheddar & Mustard Crust, Broccoli & Maris Piper Galette, Beer Braised Onions, Parsley & Chive Emulsion

Seared Sea Bass Fillet, Crushed Potatoes with Crispy Bacon, Peas & Broad Beans, Red Wine & Marjoram Butter Sauce



Fine Dining Menu - Puddings

Hot

Warm Yorkshire Parkin Pudding, Salted Black Treacle Sauce, Milk Ice Cream,
Poached Rhubarb & Ginger

Cold

Vanilla Seed Pannacotta, Macerated 'Sloe' Berries, Mint Syrup,
Lavender & Almond Biscotti

Limoncello Meringue Mille-Feuille, Lemon Curd Cream, Fresh Pomegranate,
Blackberry Gel, Lemon Balm Syrup

Grilled Nectarines Infused with Sweet Red Wine, Ricotta & Honey Cream, Salted Pistachios,
Rosemary Scented Syrup

'Strawberries & Cream' Cheesecake Sundae, Smashed Biscuits, Soused Strawberries,
Whipped Vanilla Cream Cheese, Wild Strawberry Liqueur Jelly

Baked Lemon Polenta Cake, Crème Fraiche, Raspberry Sorbet,
Toasted Pumpkin Seeds, Lemonade Syrup

Blackcurrant Pavlova, Blackcurrant & Lemon Compote, White Chocolate Cream,
Crème de Cassis Drizzle, Baby Mint

Gooseberry & Elderflower Fool, Greek Style Yoghurt, Poached Gooseberries,
Elderflower Pressé, Butter Shortbread Biscuits

Dark Chocolate & Freeze Dried Raspberry Ganache, Vanilla Yoghurt Sauce,
Pickled Sweet Sherry Raspberries, Toasted Hazelnuts