

## Sample A La Carte Menu

### Starters

Home smoked salmon & hot smoked salmon rillettes, watercress  
horseradish & chive dressing

Saudi tiger prawn cocktail, crayfish & smoked pancetta dressing, basil mousse

Tian of Cornish crab, rhubarb & cucumber compote, avocado mousse  
cucumber gazpacho

Mackerel rillette with smoked mackerel fillet, soft boiled quail's egg  
cured cucumber ribbons, homemade soda bread

House pate, duck liver, ham hock & black pudding, pistachio dressing, brioche

Chicken liver & Madeira parfait, pineapple & black pepper compote, brioche

Confit duck leg & wild mushroom terrine, pickled pear & walnut dressing, sourdough

Kidderton Ash goat's cheese, pickled beetroot with rocket leaf salad  
thyme, honey & walnut dressing

Grilled artichoke & three bean salad, confit garlic & balsamic dressing

Roquefort & wild mushroom tart, watercress salad, apple & walnut dressing



### Main Courses

Gower salt marsh lamb rump, griddled rosemary & garlic polenta, feta & courgette salad  
balsamic cherry tomatoes

Slow roast pork belly and crackling, cauliflower cheese croquettes  
roast apple, Calvados jus

Barbary duck breast, smoked pancetta hash cake, savoy cabbage & caramelised onions  
confit orange sauce

Twelve-hour roast shoulder of lamb, roast garlic mash, chorizo & three bean cassoulet  
red wine jus

Suffolk chicken breast, potato fondant, pea and truffle puree, pea shoot salad

Sirloin of beef, fondant potato, caramelised root vegetables, savoy cabbage  
red wine jus

Pan fried cod and chorizo, puy lentils & roasted Mediterranean vegetables  
citrus dressing

Pan fried salmon, black olive & caper potato salad  
tomato & lemon burre noisette

Grilled Portobello mushroom with a parmesan crust, roasted garlic puree  
sautéed butternut squash

Parmesan gnocchi with roast pumpkin, chargrilled red onion, truffle velouté



## Dessert

Lemon posset tart, raspberries, shortbread

Peanut butter parfait, pistachio praline, raspberry coulis

Rhubarb & custard cheese cake, rhubarb compote

Strawberry mousse, shortbread, basil jelly, berry crisps

Orange & rosemary crème brûlée, caramelised orange compote

Chilled bramley apple crumble, red berry compote

Passion fruit & Valrhona chocolate tart

Valrhona chocolate mousse, pistachio & honey cone crust

Banoffee pie with caramelized banana

Selection of British & French Cheeses, apple and pear chutney



