

MENU OF THE DAY

Baked mackerel on toast

*with mackerel mousse and
red onion marmalade*

or

Roasted pigeon

with bacon and glazed shallots

or

English asparagus

with hollandaise sauce and pheasant egg

Sea trout

*with clams, garden peas, bacon and
gem lettuce*

or

Roasted cannon of lamb

with garlic risotto and braised shoulder

or

Dill gnocchi

*with marinated fennel, goats curd
and chervil*

Banana financier

with praline and milk sorbet

or

Rosemary pannacotta

with strawberry granite

or

Frozen marsala parfait

with mocha ripple ice cream

or

Selection of cheeses

Supplement £5

Coffee or tea selection

£5.50

Available for dinner

until 7.30 pm

TWO COURSES

£25.50

THREE COURSES

£29.50