

MENU OF THE DAY

Baked mackerel on toast

*with mackerel mousse and  
red onion marmalade*

or

Roasted quail

*with bacon and glazed shallots*

or

English asparagus

*with hollandaise sauce and hens egg*

Sea trout

*with artichokes and tomato fondue*

or

Roasted lamb rump

*with garlic risotto and braised shoulder*

or

Dill gnocchi

*with marinated fennel, goats curd  
and chervil*

or

Angus beef

*carved at the table with Yorkshire  
pudding*

*Supplement £8*

TWO COURSES

£21.50

THREE COURSES

£25.50

Banana financier

*with praline and milk sorbet*

or

Poached pear

*with tonka foam and almond ice cream*

or

Frozen marsala parfait

*with mocha ripple ice cream*

or

Selection of cheeses

*Supplement £5*

Coffee or tea selection

*£5.50*

*Available for lunch only*