

*Starters*

Scottish smoked salmon and home cured gravadlax (carved at the table)  
£27.00

Carpaccio of Angus beef with steak tartare, gremolata and sourdough croutes  
£16.00

Dressed Cornish crab with crab roll, squid cake and Cox apple jelly  
£18.00

Wild English rabbit and brawn terrine with parsley puree and piccalilli sauce  
£14.00

Seared Orkney scallops with sardine pie and cauliflower puree  
£18.00

English asparagus with slow cooked pheasant egg, Oscietra caviar, Cumbrian ham and cream cheese  
£17.00

St. Peter's fish with chicory jam and Jersey Royals poached in lemon thyme nage  
£16.00

Salad of new season garlic, broad bean mousse and sweet citrus dressing  
£14.00

Native lobster ballotine with pink fir potatoes, tomato water, fresh English sweet pea and cleaver herb  
£19.50

*Main Courses*

Sea bream with garlic and shallot confit, clam vinaigrette and poached Scottish langoustines  
£31.50

Joint of roasted wild salmon with seared gem lettuce, New Forest morels and chicken cream  
£32.00

Steamed Anglesey sea bass with cucumber, braised celery and Blue Monday salad  
£29.50

Roasted rump of Rhug Estate lamb with cracked wheat, crushed minted peas and asparagus  
£31.00

Squab pigeon with herb crust, chicory tart, hedge garlic and spiced lemon  
£31.00

Slow cooked suckling pig belly with garlic spinach, blood sausage, bacon and Granny Smith apples  
£29.00

Spring onion and lime ravioli with samphire, broad beans and fennel  
£19.00

Baked Anna potatoes with garden vegetables and broad bean cream  
£19.00



GRILL

Grilled plaice with nut brown butter and lime pickled potato  
£28.50

Grilled Dover sole with spinach and fondant potatoes  
£46.50

Saddle of Rhug Estate lamb with garlic, shallots and black pepper potatoes  
£33.00

Fillet of Angus beef with wild garlic barley risotto, bacon, onion and mushroom  
£39.50

Grilled calves liver and bacon, braised orange carrots and meat jus  
£26.50

Glazed honey roast ham with Savoy potatoes, hispy cabbage and parsley sauce (serves two)  
£48.00

Side Dishes

£6.50

*Cauliflower cheese  
Garlic and shallot spinach  
Sugar snap peas  
Lemon and parsley carrots  
Mashed potatoes  
Minted Jersey Royals  
Hand cut chips*

£8.50

*Buttered English asparagus*

TASTING DISHES

*signature dishes by head chef Brian Hughson*

Grilled Cornish mackerel, braised red onion, seared gem lettuce and tarragon mayonnaise  
MACON-PIERRECLOS, DOMAINE MARC JAMBON, BURGUNDY, FRANCE 2006

Native lobster ballotine with pink fir potatoes, tomato water, fresh English sweet peas and cleavers  
WENTE RIVA RANCH CHARDONNAY, CALIFORNIA, USA 2008

Cured wild salmon cutlets, spring vegetable salad and tomato rouille  
ORENGA DE GAFFORY PATRIMONIO VERMENTINO, CORSICA, FRANCE 2008

Seared Orkney scallops with sardine pie and cauliflower puree  
CHAKANA, LUJAN DE CUJO, SAUVIGNON BLANC, ARGENTINA 2009

Wild English rabbit and brawn terrine with parsley puree and piccalilli sauce  
MISSION ESTATE PINOT GRIS, NEW ZEALAND 2007

Crispy veal sweetbreads with crayfish, bacon, morels and sherry caramel  
ST. CLAIR PIONEER BLOCK 4 PINOT NOIR, MARLBOROUGH, NEW ZEALAND 2008

Baked Anna potatoes with garden vegetables and broad bean cream  
DOMAINE DU CLOS DU CHAPITRE, JULIENAS, FRANCE 2007

Roasted rump of Rhug Estate lamb with cracked wheat, crushed minted peas and asparagus  
GROOT CONSTANTIA MERLOT, SOUTH AFRICA 2007

Strawberry soup with Devonshire clotted cream mousse and basil sorbet  
MOSCATEL ORO, MIGUEL TORRES, CATALUNA, SPAIN NV

Mint and chocolate parfait with fresh mint parfait  
ELYSIUM BLACK MUSCAT, CALIFORNIA, USA 2007

Selection of British Cheese *supplement £5.50*  
Cheese as an additional course *supplement £13.00*

Your selection of 5 tasting dishes £60.00  
with accompanying wine selection £85.50

Your selection of 7 tasting dishes £80.00  
with accompanying wine selection £115.50

Our tasting menu is designed to be taken by the whole table and is available for lunch until 2pm and for dinner until 9.30pm.