

# DINNER MENU

## STARTERS

Pea and ricotta tortelloni, confit chervil root, crispy garlic and a parsley and chervil cream

Soy and chili glazed pork belly, soba noodles, pak choi and a miso and ginger dressing

Tuna tartare, confit egg yolk, beetroot, wasabi mayonnaise and crispy capers

Baked parmesan custard, red onion marmalade, charred baby gem and a tomato focaccia

Pressed rabbit and foie gras terrine, pistachio, celeriac remoulade and spring onion

Chilled Cornish crab, white peach, lollo blonde and toasted almonds

## MAIN COURSES

Fillet of Ashdale beef, horseradish potato terrine, grilled tender stem broccoli,  
Blue Monday cheese and a Banyuls reduction (£8 supplement)

Chicken and Parma Ham ballotine, broad bean salsa, fondant potatoes and a roasted heritage  
carrot

Pan seared Gressingham duck breast, cherries, pommes dauphine and buttered spinach

Red mullet, bulgur wheat, pickled radish, samphire, rocket oil and a red pepper coulis

Grilled swordfish, parsley risotto, anchovies, caperberries and a lemon mayonnaise

Aubergine and marjoram gnocchi, cherry tomatoes, burrata, herb crumble and arrabiata sauce

## DESSERTS

Summer berry and vanilla trifle, hazelnut crumble and a raspberry and cocoa nib macaron

Orange and chocolate crème brûlée, mandarin segments and a popcorn ice cream

Yorkshire rhubarb and lime cheesecake, honeycomb and an elderflower sorbet

Dark chocolate and pistachio cake, dark chocolate tuille, roasted pineapple and a coconut ice  
cream

Iced strawberry parfait, lemon crumb and a basil and mint sorbet

Selection of cheeses with flavoured wafers, celery, grapes and chutney

**2 courses £37.00 / 3 courses £45.00**

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

***"I have very simple tastes, I am always  
satisfied with the very best"***

**OSCAR WILDE**