

19th May

Bellini

Montagner prosecco & peach puree
.....

White onion & truffle soup,
with parmesan croutons
.....

Chili potted prawns
with brown bread & butter
.....

Chargrilled rump steak
with roasted garlic & green herb butter

OR

Pan fried seabass
with capers, clams & samphire risotto
.....

White chocolate & apricot bread & butter pudding
with vanilla ice cream

*All main dishes served with today's selection
of vegetables and potatoes*

2nd June

Bakewell Fizz

Kirsch, amaretto & Montagner prosecco
.....

Asparagus velouté
with charred asparagus
.....

Twice baked crab & gruyère soufflé
with blood orange hollandaise
.....

Lamb Niçoise
Marinated lamb rump & confit garlic
with rosemary, capers, sun-blushed tomatoes & French beans

OR

Thai marinated chargrilled rib-eye steak salad
with chili, lime, mint, glass noodles & toasted peanuts
.....

Cardamom panna cotta
with honey glazed peaches

*All main dishes served with today's selection
of vegetables and potatoes*

16th June

Hibiscus Prosecco

Raspberry, rhubarb & Montagner prosecco
.....

Spicy pepper & tomato soup
with cucumber yogurt
.....

Marinated heritage beetroot & candied walnut salad,
with goat's cheese mouse & citrus vinaigrette
.....

Chargrilled beef medallion steak
with salsa verde & rib leaf salad

OR

Lightly curried baked hake, steamed ginger basmati
with spring onions & lemon beurre blanc
.....

Macerated English strawberries
with marshmallows, yogurt parfait & pistachio

*All main dishes served with today's selection
of vegetables and potatoes*

7th July

French 77

Elderflower, lemon, gin & prosecco
.....

Pea, mint & spring onion soup
with parmesan biscuit
.....

Grilled mackerel salad,
with Heirloom tomatoes, shallots & coriander cress
.....

Pan seared Bavette steak with chimichurri butter
& grilled asparagus

OR

Roasted pork medallions
with chili, lemons & chive crème fraiche
.....

Valrhona chocolate & hazelnut mousse

*All main dishes served with today's selection
of vegetables and potatoes*