



Fine Dining min. order 15 portions

Choose from our menu below (for special requests, please contact us directly)

Starters

Pan roasted Cornish scallops, wild garlic velouté, peas, pancetta & watercress
 Seared Tuna, Quail eggs, saffron potatoes, red onions, sauce verte
 Salmon Mi-Cuit, shellfish broth, Jerusalem artichokes, sea vegetables
 Poached and smoked Label Anglais chicken, black garlic puree, sweetcorn, toasted hazelnuts
 Salad of roast quail, asparagus, wild garlic, mushrooms, shallots, truffle jus
 Blackened Cornish mackerel, confit tomatoes, charred cucumber, tomato sorbet, basil oil
 Crispy duck egg, wild mushrooms, spring onions, tarragon dressing
 Toasted freekeh, charred artichoke & pomegranate salad, feta & pine kernels

Mains

Hereford beef fillet, fondant, cauliflower, smoked allium, red wine jus.
 Pan roast turbot, braised fennel, sea vegetables, prawn emulsion
 Roast fillet of bass, Jersey royals, English asparagus, crab velouté.
 Cannon of new season salt marsh lamb, confit bonbon, yellow pepper puree, seasonal vegetables, lamb jus.
 Cauliflower steak, roasted alliums, chanterelles, pomegranate sauce
 Supreme of Gressingham duck, butter poached potato, celeriac, glazed chicory, lime jus.
 Open lasagne, summer vegetables, heritage tomatoes, sauce vierge

Dessert

Olive oil & orange cake, goats curd, toasted pine kernels, lime granite, sesame cracker
 Valrhona 70% Guanaja chocolate delice, textures of raspberries
 Lemon financier, meringue, limoncello ice-cream
 Pimm's sorbet, jubilee strawberries, charred cucumber, mint & muscovado crumb

Cheeses

Selection of British and continental cheeses with crackers, biscuits and seasonal chutneys
 Coffee, tea and petit fours