



Home baked rosemary and onion foccacia

### **Starters**

Slow cooked ham hock with home smoked eel, beetroot puree and pea shoots

Leek and chervil Vichyssoise served hot or cold with crème fraiche and crouton

Home made rabbit rillettes served with cornichons and toast

Salt and pepper squid served with home made chilli jam

### **Mains**

Char grilled sirloin of 28 day aged beef served with rocket balsamic vinegar and parmesan with hand cut chips

Fillet of red snapper served with crushed new potatoes flavoured with parsley and olive oil, chorizo sausage and new season leeks

Roasted bell peppers stuffed with roasted Mediterranean vegetables and wild rice served with a plum tomato and olive oil sauce

Pan fried calves liver served with creamy mash potato, bacon, caramelized onion and sage

All served with a selection of side orders

### **Desserts**

Moroccan orange cake served with caramelised oranges and dark chocolate mousse

Mille feuille of Japonaise biscuits layered with mascarpone and fresh raspberries

Vanilla cheese cake served with fresh cherries and home made vanilla ice cream

Selection of English and French cheese with homemade chutney celery, grapes and artisan biscuits

## **Three courses £31.50**

Please inform us of any dietary requirements or allergies