

## **Fine Dining Menu**

**2 Courses £35    3 Courses £40**

Chef's amuse bouche



Chicken

Warm free range chicken and camembert mousseline, crispy pig's trotter and truffle honey

Salmon

Beetroot marinated Shetland salmon, confit thyme, hot house tomatoes and watercress velouté

Sea Trout & Scallop

Bisque simmered sea trout and king scallops, crab Thermidor crust

Goat's Cheese

Crottin goat's cheese, beetroot carpaccio and homemade tomato ketchup

Duck

Smoked Landaise duck tartare, tarragon flavoured, orange and Earl Grey tea jelly, foie gras and peach

Tuna

Seared yellow fin tuna loin, mirin pickled vegetables, wasabi foam and tomato chutney



Lamb

Braised shoulder of lamb Rossini, rösti potato

Guinea Fowl

Roasted guinea fowl, braised Belgium endive, Rob's roast potatoes, lemon thyme flavoured deep fried flowering courgette and roast gravy (for 2 persons)

Halibut

Shallow pan fried suprême of halibut loin, spiced red lentils, coconut and cauliflower cream

Beef

Black Angus beef fillet, smoked King Edward's mash, bone marrow nuggets and shallot vinegar sauce (£5 supplement)

Brill

Steamed fillet of south coast brill "Walaska", lobster salpicon, leek paysanne, champagne and crayfish sauces

Duck

Shallow pan fried Gressingham duck breast, broad bean and minted pea pithivier, braised little gem and mint duck jus

**Tasting Menu**  
**5 Courses £55**  
"to be enjoyed by the whole party"

*Amuse bouche*

Goat's Cheese

Crottin goat's cheese, beetroot carpaccio and homemade tomato ketchup

Foie Gras

Foie gras and peach, orange and Earl Grey tea jelly

Halibut

Shallow pan fried suprême of halibut loin, spiced red lentils, coconut and cauliflower cream

Duck

Shallow pan fried Gressingham duck breast, broad bean and minted pea pithivier,  
braised little gem and mint duck jus

Cheese

Artisan cheeses from the trolley  
(£8 supplement)

*Romi's pré-dessert*

Blackcurrant

Blackcurrant parfait, summer fresh fruits and champagne jelly



**Vegetarian Menu**  
**2 Courses £25      3 Courses £30**

Red Onion

Red onion tart tatin, roasted crottin, pineapple and chilli salsa

Gnocchi

Hand crafted gnocchi, peas, broad beans and confit cherry tomato



Tofu

Tempura of silken soya bean curd, lightly curried braised red lentils, Bombay cauliflower  
and coconut cream sauce

Broccoli

Lightly steamed broccoli mousse, creamed stilton cheese ravioli,  
poached caramelized pear, soured carrots and  
walnut dressing

A discretionary 10% service charge will be added to your final bill