

**Spring Fine Dining Menu**  
**3 Courses £40                      2 Courses £35**

**Pea**

Cream of green pea, tortellini of tomato and basil

**Goat's Cheese**

Bosworth ash goat's cheese pithivier, roast beetroot purée and walnut cream

**York Ham**

Pressing of York ham and peanut oil mousse, globe artichokes, spring carrots, chick peas and vine leaves

**Crayfish**

Little stew of fresh water crayfish tails, king scallops and new season's watercress and Spanish gold

**Salmon**

Roulade of organic Shetland smoked salmon, herb crème fraîche and avocado pear purée

**Oxtail**

Black Angus oxtail "en gelée" solfrino and toasted brioche



**Beef**

Aberdeenshire beef fillet, marrow bones persillade, red wine shallots and baker's potatoes  
(£5.00 Supplement)

**Lamb**

New season's Cornish lamb chump, gratin potatoes, fine diced ratatouille and olive sauce

**Pork**

Jimmy Butlers free range pork loin, shallow pan fried sticky king scallops, pak choi and apple sauce

**Turbot**

Wild turbot fillet, north coast langoustine beignet, wilted greens and langoustine bisque

**Monkfish**

Steamed monkfish "saddle", river Exe mussels and seaweed butter

**Halloumi**

Baked Halloumi cheese, seared aubergine, tomatoes, aubergine caviar and black olive tapenade

*Please ask for the vegetarian dish of the day*



### White Chocolate

Frozen white chocolate and hazelnut dacquoise

### Apple

Apple beignet, coffee caramel parfait and apple crisp

### Rhubarb

Rhubarb Napoleon, Baileys ice cream and rhubarb jelly

### Cheesecake

Baked mascarpone cheesecake, balsamic strawberries

### Citrus Trio

Orange crème brûlée, lemon tart and lime parfait



Artisan cheeses from the trolley £8



Tea, coffee & petits fours £3.50