

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

Treacle cured Shetland salmon, salted peanut velouté and chicory compote

Sea Trout & Scallop

Bisque simmered sea trout and king scallops, crab Thermidor crust

Goat's Cheese

Crottin goat's cheese parfait, cherry plum compote, "waldorf" salad and chestnut crumble

Duck

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

Pike

Quenelle of line caught pike, Norfolk freshwater crayfish and Nantua sauce



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, cèpes purée, almond and garlic croquette, red wine 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 parfait, cherry plum compote, "waldorf" salad and chestnut crumble

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