

**Fine Dining Menu**  
**2 Courses £32    3 Courses £36**



**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