

Pressed layers of foie gras & sweet breads on a summer bean salad
With a sherry and truffle vinaigrette ©
£ 7.50

Cappuccino of chicken with wild mushroom consommé &
roulade of chicken © (h)
£ 6.50

Italian cheese terrine with basil oven dried tomatoes & baby leaves finished with olive oil
dressing © (v) (h)
£ 6.20

Whole Cornish sardine with a parsley & garlic crust on braised borlotti beans with a
rocket & parmesan salad ©
£ 7.50

Lamb cutlets marinated with lavender with grilled new potatoes, feves, peas & sherry jus
£17.50 (h)

Collops of monkfish on a bed of spinach, sautéed potatoes & red onion marmalade
finished with crème fraiche © (h)
£17.00

Linguine with violate artichokes & baby vegetables in a cider butter sauce (v)
£14.00

Roast grouse with cocotte potatoes, braised red cabbage & turned purple carrots
£16.50

Assiette of chocolate
Marquise of dark chocolate with lime caramel, chocolate sorbet, poached rhubarb, white
chocolate & nugatine Mille feuille © (n)
£ 6.50

Pain Perdu with pan fried apricot & pistachio ice cream (v) (n)
£ 5.75

Cranachan soufflé with vanilla ice cream
(Please allow 20 minutes)
£ 6.00

Lythe Hill Cheese Selection
Isle of Mull cheddar, Fourme d'Ambert and Bonde de Gatine with truffle
honey, grapes and thins (v) (n)
£ 5.90

(v) = Vegetarian (h) = Health conscious © = Gluten free dish (n) = Traces of nuts. All ingredients are not listed
on our menus. If you have an allergy please ask a member of staff for advice. All our food may contain traces of nuts

A Discretionary service charge of 10% will be added to your bill