

Gastronomic Series

Fish supper

Thursday 26th May 2022

Seasonal tasting menu £32pp

Crustacean bouillabaisse

(prawn, clam & mussel) rouille toast

Blow torch cured mackerel fillet

Jersey royal, radish & caper salad

Steamed paupiette of plaice

stuffed with prawn & salmon mousse, fondant potato, Saxondale asparagus,
Perkins smoke house salmon & sorrel cream sauce

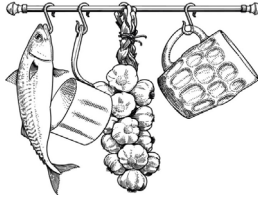
Rhubarb & ginger granita

Strawberry Romanoff gateaux

Coffee with homemade lemon shortbread

If you have a food allergy please inform us before you order so a manager can advise you accordingly.

Useful note: many of the dishes can be made gluten free with small adjustments.



Gastronomic Series

Vegetarian supper

Thursday 26th May 2022

Seasonal tasting menu £32pp

Leek and potato soup
crispy leeks

Blow torch golden cross goat's cheese
Jersey royal, radish & caper salad

Nut & lentil pavé
roast golden beetroot, Jerusalem artichoke, butternut squash purée, sea salt & rosemary tuille

Rhubarb & ginger granita

Starkey's farm strawberry Romanoff gateaux

Coffee with homemade lemon shortbread

If you have a food allergy please inform us before you order so a manager can advise you accordingly.
Useful note: many of the dishes can be made gluten free with small adjustments.