



# Table d'hôte Menu

Two Courses £27.00 per person

Three Courses £35.00 per person

Smoked salmon and spring onion cakes, pickled vegetables, rocket pesto  
or  
Dingley dell ham and garden herb roulade, butternut squash emulsion, pea shoots  
or  
Cream of courgette and tarragon soup



Breast of corn fed chicken, green olive infused mash, roasted carrots and spring greens  
or  
Grilled fillet of seabass, gremolata, tomato, basil and young spinach tagliatelle  
or  
Roast rump of lamb, herb galette, spring onion and grain mustard sauce  
or  
Layered garlic infused vegetables and rösti potato, goat's cheese  
or  
Grilled sirloin steak, wild mushroom and Madeira sauce  
(£5 supplement)



Local strawberries, red berry coulis, saffron and ginger ice cream  
or  
Vanilla panacotta, chocolate glaze, mocha tuille biscuit  
or  
Home-made lemon sorbet, fresh fruits



La cafetière coffee served with home-made petits fours  
£4.50 per person

**Before ordering, please speak to one of our staff if you have a food allergy or intolerance**

Please switch mobile phones to silent in the restaurant and lounges  
Thank You