



Table d'hote menu

Amuse Bouche

Homemade bread & butter

Starter

Hand picked crab, mackerel tartare, grape, radish, crab ajo blanco

Duck liver ballotine, beetroot, fig, Banyuls reduction

Smoked eel, pork belly & egg yolk ravioli, watercress, celeriac, Albufera sauce

Heritage tomatoes, basil, mozzarella ice cream (v)

Mains

Derbyshire lamb, courgette, artichoke, olive tongue & pinenut sauce

Herb fed chicken, Morteaux sausage, chard, corn, girolles, comté, truffle

Seabream, cuttlefish, black rice, fennel cream, pickled pepper, bouillabaisse sauce

Smoked aged rice risotto, summer squash, aubergine caviar, garden herbs (v)

Pre-Dessert

Dessert

Apricots, honey & almond semi freddo, saffron

Cherry parfait, milk sorbet, chocolate sorbet

Cantaloupe melon sorbet, strawberries, lemon verbena, Champagne

A selection of three cheeses with crackers, malt loaf, celery, grapes & chutney

Additional cheese £4.00 each

Menu £75.00

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours £6.75pp*

12.5% Service added at guest's discretion.
