

DAILY DINNER MENU

Sample Menu

AMUSE BOUCHE

STARTERS

Parsnip & Apple Soup 35 kcal

Seafood Bouillabaisse 333 kcal
Cod, Salmon, Monkfish, King Prawns & Mussels

Beef Croquette tbc kcal
Truffle Panna Cotta, Pickled Salsify, Mushroom Ketchup

Tomato Consommé 185 kcal
Burrata, Confit Tomato & Basil Oil

MAINS

Slow Cooked Rosemary Scented Lamb Shoulder 1080 kcal
Roasted Loin, Minted Mash, Balsamic Roasted Cherry Tomatoes,
Charred Aubergine

Pork Fillet Schnitzel 1018 kcal
Caper & Lemon Butter, Fried Egg, Red Cabbage, Sage New Potatoes

Pan Fried Hake Fillet 682 kcal
Cornish Crab, Pea & Dill Risotto, Roasted Peppers & Salsa Verde

Portobello Mushroom tbc kcal
Stuffed Feta, Sundried Tomato, Spinach, Basil,
Tenderstem, Red Pepper Purée, Potato Rosti

DESSERTS

Passionfruit Posset 771kcal
Mango & Pineapple Salsa, Citrus Meringue Shards, Mango Sorbet

Dark Chocolate Ganache 660 kcal
Amaretto Cream, Cherry Syrup

Selection of Callestick Ice Creams 405 kcal

Fresh Fruit Salad 147 kcal
Clotted Cream

Selection of Artisan Cheeses 606 kcal