

Spring Dinner Menu

Marinated Olives £3.95

Breads, Olive Oil & Balsamic £4.50

Starter

Garlic Puy Lentil & Herb Pâté
Micro Herb Salad, Walnut Dressing £8

Baked Crab & Gruyere Cheese Tartlet
Micro Watercress & Lemon £9

Cannellini Bean Soup
Bacon, Smoked Sausage & Spinach, Bread Roll & Butter £9

Tartiflette
Bacon Lardons, Onions, Potato & Reblochon Cheese £9

Wye Valley Asparagus
Soft Poached Egg, Truffled Hollandaise £8.95

Grilled Wye Valley Asparagus
Wrapped in Prosciutto Ham, Tarragon Hollandaise & Soft Poached Egg £8.95

Main Course

Rosemary Roasted Rump of Lamb
Lemon Crushed New Potatoes, Minted Peas, Féves, Pistou Sauce £24.50

Roast Fillet of Hake
Niçoise Salad & Tapenade £22

Garlic & Thyme Rolled Sirloin of Beef
Pommes Anna, Wilted Spinach, Caramelised Onion, Madeira Jus £26

Exotic Mushroom, Chestnut & Spinach Pithivier
Squash Purée, Sautéed Greens £17

Chicken Cordon Bleu
Spinach Parmentier, Asparagus, Wild Mushroom & Tarragon Cream Sauce £18.95

Sides

Dressed Green Salad £4 Buttered Vegetables £4 French Fries £4 Mashed Potato £4

Dessert

French Apple Tart
Calvados Cream & Apple Sorbet £8

Chocolate Marquise
Raspberries & Crème Chantilly £8

Blueberry Crème Brûlée
Stem Ginger Sablé Biscuits £8

Ice Cream & Sorbet
Vanilla or Chocolate/Mango or Raspberry Sorbet 3 Scoops £8

Trio of Local Cheeses
Chutney, Grapes, Celery, Apple & Crackers £10

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order