

# Summer Dinner Menu

**Marinated Olives** £3.95

**Breads, Olive Oil & Balsamic** £4.50

## Starter

**Comté Cheese Souffle**

Watercress, Truffle Butter Sauce £9

**Soup of the Day**

Bread Roll & Butter £8.50

**Heritage Tomato Pissaladière Vg**

Roasted Onion Purée, Olives, Basil, Roquette £9

**Confit Guinea Fowl Rilette**

Toasted Brioche, Pickled Red Cabbage, Orange, Chicory £9

**Parmesan Breaded Monkfish Tail**

Spring Onion, Cucumber, Radish, Tomato, Sauce Gribiche £9

## Main Course

**Peppered Tenderloin of Pork**

Caramelised Red Onion Tartlet, Mango Puree, Mango & Pineapple Salsa £17.95

**8oz Ribeye Steak, Café de Paris Butter**

Parsley Potatoes, Tomato & Fine Bean Salad, Aioli Dressing £25.00

**Fillets of Mackerel Escabeche**

Saffron Potato, Asparagus, Red Pepper Pistou and Crab £20.50

**Roasted Quinoa Salad Vg**

Avocado, Sweetcorn, Tomato, Lime, Coriander £16.95

**Grilled Fillets of Seabass**

Panzanella Salad, Frisée, Sauce Vierge £18.95

**Poussin Breasts & Warmed Confit Leg Rilette**

Spinach, Salsify, Oyster Mushrooms, Porcini Butter Sauce £21.50

## Sides

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

## Dessert

**Blueberry & Frangipane Tart**

Blueberry Puree, vanilla Ice cream £8

**Raspberry, White Chocolate Pistachio Parfait**

Salted Caramel, Freeze Dried Raspberry £8

**Elderflower Crème Brûlée**

Macerated Raspberries & Stem Ginger Sable Biscuit £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