



Table D'Hôte Menu

LUNCH

Mother's Day Lunch - Sunday 30th March

STARTERS

GOAT'S CHEESE (V-2 Wheat,7,14 Balsamic Vinegar)
Toasted Ciabatta, Smashed Avocado, Rocket Leaves,
Balsamic Reduction

ATLANTIC PRAWN COCKTAIL (2 Wheat,3,4)
Little Gem, Marie Rose Sauce, Cherry Tomatoes,
Melba Toast

CURED SALMON GRAVLAX (GF-4,5,14 Vinegar)
Crispy Capers, Pickled Cucumber, Dill Dressing, Lime Sorbet

SEARED HAND DIVED SCALLOPS (Gf-7,8)
Sautéed Mixed Peppers, Lemon Butter, Chives Puree

SQUASH, ORANGE ZEST & CORIANDER SOUP
(V-2 Wheat,7)
Wholemeal Croutons

DESSERT

APPLE BAKEWELL PUDDING
Amaretto Ice Cream
(V-2 wheat,4,7,10 almond)

STRAWBERRY, RHUBARB, GINGER TRIFLE
Strawberry Jelly, Ginger Parkin, Rhubarb Mousse, Whipped
White Chocolate Ganache, Rhubarb Wafers, Strawberry
Swiss Roll
(2 wheat,4,7, mc 13)

CHOCOLATE HAZELNUT CHEESECAKE
Raspberries, Salted Caramel Ice Cream
(2 Wheat,4,7,10 Hazelnut, Mc 13)

BERRY PAVLOVA
Lime Cremeaux, Berries, Elderflower Champagne Jelly,
Vanilla Meringue, Honeycomb
(Gf-4,7, Mc 13)

SELECTION OF ARTISANAL CHEESE
Homemade Fig, Black Butter & Pecan Soda Bread,
Homemade Chutney, Grapes, Celery, Quince Paste, Crackers
(2 Wheat,4,7,10 Almonds, Pecan, Hazelnut, Pistachio,12,14
Chardonnay Vinegar)

MAIN COURSE

ROAST SIRLOIN OF SCOTTISH BEEF
(2 Wheat,4,7,14 Wine)
Tarragon & Red Wine Jus, Yorkshire Pudding

ROSEMARY ROAST RACK OF DORSET LAMB
(2 Wheat,7,14 Cider Vinegar)
Jersey Black Butter Sauce, Sautéed Five Beans

HONEY ROAST GRESSINGHAM DUCK BREAST
(2 Wheat,14 Wine)
Grand Marnier & Orange Zest Sauce, Carrot Puree

PAN SEARED SEA BASS FILLET
(GF-3,5,7)
Cherry Tomatoes, Charred Lemon, Crispy Capers & Sage,
Lemon Butter

HERBED RISOTTO
(V-7, 14 Vinegar)
Sautéed Button Mushrooms, Green Asparagus,
Sun Blushed Tomato, Parmesan, Dressed Side Salad

**ATLANTIC PRAWNS, GAMBAS & SCOTTISH
SMOKED SALMON**
(GF - 3,4,5,9,14 Vinegar)
Mixed Salad, Mayonnaise, New Potatoes

**ALL MAIN COURSES ARE SERVED WITH
ROAST POTATOES AND SEASONAL VEGETABLES**

SIDES

FRENCH FRIES	£3.50
LIGHTLY SPICED WEDGES	£3.50
TRUFFLE & PARMESAN FRIES	£5.00
NEW POTATOES	£3.50
SIDE SALAD	£3.50
SAUTEED SPINACH	£3.50
ONION RINGS	£3.50

COFFEE

COFFEE & PETIT FOURS

V - Vegetarian | VG - Vegan | GF - Gluten Free

Please be advised of the following prices of our Lunch menu: **3 courses: £44.95**

Please note there is a 10% service charge on all food and drinks for Non-Residents

Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.