



Spring tasting menu

Pre starter



Crab

Salad of blue swimming crab with avocado ice cream, pink grapefruit and crab fritter

Rabbit

Warm rabbit terrine with Chantenay carrot textures

Cornish lobster

Butter poached lobster with corn fed chicken, tomato fondue, chips and pancetta

Samosas

Spicy vegetable samosas with a smoked aubergine puree, coriander and coconut milk gel

Lemon

Lemon posset with raspberry jelly

Vanilla

Toasted brioche with maple syrup and vanilla ice cream

Artisan cheese

Cheeses from the trolley with home made accompaniments



Coffee and treats £---- supplement



House Wine List

White Wine

	<i>Per Bottle</i>	<i>175ml Glass</i>	<i>250ml Glass</i>
H1 Remi and Jérôme Sauvignon Blanc VdP d'Oc (France)	£18.55	£4.70	£6.20
H2 Kreuznzcher Kronenberg Kabinett, Nahe (Germany)	£19.00	£4.80	£6.35
H3 Cape Collection Chenin Blanc (South Africa)	£19.00	£4.80	£6.35
H4 Pinot Grigio, San Antonio (Italy)	£20.00	£5.95	£6.70

Red Wine

H6 Remi and Jérôme Merlot, Vdp d'Oc (France)	£18.55	£4.70	£6.20
H7 Domaine Saint Sophie St.Cristol (France)	£20.00	£5.00	£6.70
H8 Valpolicella, Clivus (Italy)	£18.80	£4.80	£6.35
H9 Rioja Azabache Tinto	£20.00	£5.95	£6.70

Rose

H11 Miguel Torres, Cabernet Sauvignon (Chile)	£19.50		
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Champagne

H12 Champagne Jean Moutardier Carte d'Or Brut	£38.60	£9.00	
H13 Champagne Jean Moutardier Rose	£38.60		