

## Chef's Menu

Bread 434kcal & Butter 372kcal Amuse Bouche –Pea velouté 37kcal/v

### Starter

Beetroot tartare, stracciatella, prunes D'Agén /v /vg on request

Halibut ceviche, fromage blanc, cucumber, elderflower dressing 398kcal

Dorset crab, mango, wasabi avocado 229kcal / 20 supplement

Asparagus, truffle dressing, egg yolk, Parmesan 785kcal / v /vg on request

### Main

Jerusalem artichoke risotto, artichoke crisp, Parmesan 1193kcal /v /vg on request

Veal cutlet, morels, Madeira jus 2667kcal / 20 supplement

Salmon, leek & potato, mussel velouté 767kcal

Roasted Chicken, wild mushroom, vin jaune sauce 893kcal

Sides 6.95 each / v / vg on request

Creamed spring greens 141kcal

Broccoli 200kcal

Cornish new potatoes 288kcal

Endive and pear salad 158kcal

### Dessert

Chocolate delice, mint sorbet 914kcal / v

Lime pannacotta, pineapple, coconut 738kcal / v /vg on request

Vanilla brulee, blood orange sorbet 839 kcal / v

Farmhouse cheese 754 kcal / 20 supplement

## 3 courses 45.00 with a complimentary Bellini Cocktail

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day  
A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Kindly note that a £2.00 cover charge per person will apply.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Available - Lunch Monday to Sunday