

## Chef's Menu

Amuse Bouche –Celeriac and wild garlic velouté 37kcal/v

### Starter

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

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

Salmon ballotine, fromage blanc, cucumber 663kcal

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

### Main

Pea risotto, artichoke crisp, Parmesan /v /vg on request

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

Salmon, chou farci a la provencale, pesto, velouté 767kcal

Lamb fillet, pomme puree, onion, jus

Sides 6.95 each / v / vg on request

Pomme puree 745kcal /5 supplement      Broccoli 237kcal

Cornish new potatoes 288 kcal      Endive and pear salad 158kcal

### Dessert

Chocolate délice, mint sorbet 914kcal / v

Raspberry mille-feuille mascarpone, raspberry sorbet 563kcal / v

Orrery fraier cake, sorbet / v

Farmhouse cheese from trolley 517kcal / 20 supplement

**3 courses 50.00 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 - Dinner Monday to Sunday (excluding Saturday).