

Taste the season

OCTOBER

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat

Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Roasted sardines

Roasted fillets of sardine with a kaffir lime crust, artichoke heart filled with basil infused fregola sarda

Fish soup

Fish bouillon flavoured with fennel, passata, virgin olive oil, vegetable brunoise, salmon, cod and prawn

Peppered tofu and houmous stir-fry

Pan fried marinated tofu with black peppercorn, chilli, garlic and soy sauce, pan fried vegetables, chive flavoured houmous.

Tartine

Grilled ciabatta bread, cured pork fillet, pan fried ceps, parsnips cream

Stilton tartlet and poached pear

Warm matured stilton tartlet, spiced poached pear, balsamic and Port reduction

MAIN

Chicken breast

Roast breast of corn fed chicken, Roasted garlic and tarragon, brioche pudding, peas and tarragon jus

"Les moules"

North Norfolk mussels cooked with white wine, shallots, parsley, garlic, cream and bacon. French fries

Vegetarian dips

Truffle polenta chips, rolled goat cheese goujons, red chicory and apple salad

Scottish salmon

Grilled fillet of salmon, crushed new potatoes with caper berries, pink peppercorns, mint

Caramelised pork fillet

Roast fillet of pork, oven baked tomato salsa, carrot and cumin salad

DESSERT

Woodland berry st honoré

A traditional French patisserie of choux pastry on a puff pastry base filled with a light mousse custard and seasonal berries

Salted caramel and chocolate praline tart

Layers of chocolate mousse and salted caramel on a crisp chocolate base and a crunchy praline topping

Poire belle Hélène

A chilled poached pear served with vanilla ice cream and dark chocolate ganache

Apple tart tatin

Traditional upside-down apple tart served hot with vanilla ice cream

Strawberry margerita verrine

Inspired by the popular cocktail this refreshing dessert consists of a strawberry Cointreau jelly with tequila cream, lime granita all served in a glass

