

## Starters

#### Heirloom Tomato Salad

Bocconcini Mozzarella, Granita & Tapenade Dressing,

#### Citrus Marinated Gravalax of Sea Trout

Horseradish Celeriac Remoulade

#### Ham hock & Leek Terrine

Homemade piccalilli

# Main course

#### Oven Roasted Chicken Breast

Wilted Baby Gem Smoked Potato Puree with Tarragon Jus

## Homemade Salmon Fishcakes

Buttered Leeks & Sorel Cream Sauce

## Honey Glazed Pork Belly

Potato Dauphinoise, Spring Cabbage with Apple Puree Crackling

# Desserts

Dark Chocolate Timbale

Banana Sponge & Hazelnut Ice Cream

Sticky Toffee Pudding

Caramel Sauce & Vanilla Ice Cream

## Eton Mess

Berry Compote

Please notify our Restaurant Manager should you have any allergies to any food types
No genetically modified foods are used in any of our dishes