

Dinner 20th August 2020

Lobster Tail

root, romanesco, tomato carpaccio £9



Sea Trout

reising, leek, chestnut, thyme £23

Or

Wild Hare

baby courgette, maris piper, smoked yolk, lamb £24

Or

Local Seafood Platter

(1/2 lobster, 3 langoustine, 2 scallops, 2 oysters and bread) £40



Pistachio and Hazelnut

raspberry, sponge, chocolate £9

Homemade mini loaf with butter £3 (For Two)

Selection of Cheeses £9/£15 (To Share)

Coffees From £2.50

Please Inform Your Waiter of Any Dietary Requirements or Food Allergies

Dinner 31st August 2020

Scallops

broth, butternut, mushroom £10



Grouse and Quail

purple sprouting broccoli, apple, confit potato, jus £30

Or

Lemon Sole

charlotte, kale, celeriac, leek £23

Or

Local Seafood Plate

(1/2 lobster, 3 langoustines, 2 oysters, 2 scallops, mayonnaise and bread) £40



Pistachio Sorbet

basil, lime, chocolate £9

Extras:

Homemade bread with olive oil £3 (for two)

Selection of Cheeses £10 (or £15 “to share”)

Coffees From £2.50

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