

## **Appetisers**

Seasonal salad of tossed English salad leaves, grilled asparagus, haricot beans, green beans, peas, yellow cherry tomatoes, mint, chives, baby herbs, lemon olive oil	£10.00
Sashimi, new season baby asparagus, sesame, avocado, wasabi, fresh chillies, yuzu ponzu dressing*	
Tuna <i>or</i>	£14.00
Salmon <i>or</i>	£12.00
Seabass <i>or</i>	£13.00
Mixed	£14.00
Warm grilled flat cap mushrooms with Roquefort cheese, crisp pancetta, rocket salad, shaved parmesan and aged balsamic dressing	£12.00
Beef carpaccio rolled in herbs and Dijon mustard, rocket, artichoke and sundried tomato salad, parmesan shavings, capers and olives	£13.00
Pan fried crab cake, roast lobster, tossed baby spinach and walnut salad, tomatoes, olives and grain mustard	£16.00

Dishes marked with a \* may contain traces of nuts or nut oils, however we are able to prepare these dishes without these ingredients should you wish. Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

## **Main Courses**

Poached Scottish salmon, Jersey royal potatoes, dill cucumber, crisp green vegetable salad, garden herb mayonnaise, lemon	£19.00
Miso marinated black Alaskan cod baked in our wood fire oven; Japanese ginger, lemon and miso sauce	£24.00
Wood grilled fillet of beef, flat cap mushrooms, vine tomatoes, thick chips, watercress and béarnaise sauce	£28.00
Grilled veal cutlet, red and yellow cherry tomato ceviche, slaw salad with crispy leeks and cresses	£26.00
Thai green vegetable curry, Thai aubergine, coconut milk, lemon grass, lime leaf, seasonal summer vegetables, sweet basil and jasmine rice	£18.00

## **Sides**

Thick hand cut chips or French fries	£5.00
Buttered spinach	£4.00
Wok fried pac choi	£5.00
Steamed jasmine rice	£4.00
Creamed potatoes	£5.00
Green beans	£5.00
Grilled asparagus, hollandaise sauce	£7.00

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**Desserts**

£8.50 each

White chocolate pannacotta with raspberries and Amoretti

Coconut rice pudding with tropical compote and lime mousse

Glazed lemon tart with yoghurt sorbet and raspberries

Chocolate coffee pot with cinnamon and almond grissini

Strawberry shortbread, poached strawberries, vanilla cream and strawberry puree

**Tea**

£5.00 each

English breakfast

Lapsang souchong

Ceylon

Camomile

Fresh mint or peppermint

**Coffee**

£5.00 each

Filter coffee

Cappuccino

Espresso

Café latte

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