

Dinner A la Carte - 2 courses £24.95 / 3 courses £29.95

To Indulge

Joseph Perrier Cuvée Royale Brut Champagne
125 ml - £8.50

Joseph Perrier Cuvée Royale Brut Rosé Champagne
125 ml - £10.50

Oysters

£3.50 per oyster or £18 per ½ dozen

Naked, shallot vinegar, tabasco

Choron, hollandaise, tomato & tarragon

Poached, cucumber & Champagne beurre blanc

Nibbles

Mansion Bread, flavoured butter *£4.95*

Olives & Feta, garlic & thyme *£3.95*

Cod Bites, Churche's tartare sauce *£4.95*

Mansion Bacon Belly Bites, Asian dressing, pickled red cabbage *£4.95*

Devilled Whitebait, garlic aioli *£4.95*

Aubergine Frites, Asian dressing, pickled red cabbage, sesame *£3.95*

Starters

Churche's Cocktail, lobster, crab, shrimp, caviar, confit egg gel, Bloody Mary (*£9.95 supplement*)

Beef Tartare, slow cooked ox's tongue, cucumber, pickled mushroom & shallot, coal mayo, scots pine & onion ash

Grilled Asparagus, 63° duck egg, parmesan crisp, wild garlic pesto & foraged greens

Mackerel Cheviche, pickled daikon radish, dill, lime, shallots, horseradish crème fraiche

Hand Dived Scallop, Churche's pork belly bacon, salt baked pineapple & chorizo chilli jam, fennel

50° Wild Confit Salmon, pickled fennel, crab, caviar, blood orange & ponzu

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Mains

Fillet of Red Snapper, mussels & clams, fermented white cabbage, kohlrabi, sea purslane, port reduction

Hay Smoked Rump of Lamb, belly, crisp sweet breads, shallots, peas, broad beans, buttered potato terrine, jus

Lobster Bisque Risotto, butter poached lobster, red wine pickled scallop, crab, asparagus, sweetcorn **(£12.50 supplement)**

Pot Roast Chicken Thigh, truffle, compression, 63° egg yolk, chicken fat potato, asparagus, lovage, spring onion, jus

Spring Herb Roasted Gnocchi, heritage tomato, foraged leaves, pickled fennel, sheep's curd, bee pollen, truffle honey & tomato consommé

From the Grill

Meat

Served with Portobello Mushroom, sautéed wild mushrooms, tomato, oxtail marmalade, truffle & parmesan chips

12oz Ribeye on the Bone, 28 day dry aged and matured **(£12.50 supplement)**

8oz Fillet (£12.50 supplement)

Chicken Suprême

Fish

Served with tenderstem broccoli, hollandaise, truffle & parmesan chips or garden potatoes

Whole Filleted Sea Bass

Half Lobster (£12.50 supplement)

Market Fish, ask for daily market price *(supplements may apply)*

Land Meets Sea

8oz fillet, half lobster, fish and meat grill garnish, **(£25.00 supplement)**

Sauces

Béarnaise, Peppercorn, Marrowbone jus, Salsa Verde, £1.95

Sides

Creamed Potatoes, wild garlic £3.95

Heritage Tomato, pickled fennel, sheep's curd £4.95

Truffle Oil Chips, parmesan £4.95

Asparagus, hollandaise £5.95

Charred Tenderstem Broccoli, wild garlic pesto £4.95

Rocket & Parmesan, balsamic glaze £3.95

Garden Potatoes, herbs & butter £3.95