



MENU

2 Courses – 25 / 3 Courses – 30

Fresh Olive & Rosemary Bread served at the start of your meal

STARTERS

GAZPACHO CHILLED SOUP

Crudites, Cucumber & Melon (V)

PORK RILLETTES

Stonebake Baguette, Pickled Vegetables

GOAT CHEESE CROQUETTES

Sweet & Sour Pepper Purée (V)

GIN CURED SALMON

Avocado & Lime Purée, Crispy Salmon Skin & Coriander

MAIN COURSES

FILLET OF SEA BREAM

New Potato, Samphire, Caper, Tomato & Lemon

BASQUE STYLE CHICKEN

Ballotine of Chicken Stuffed with Tapenade, Fine Green Beans, Chorizo, Pepper, Bean & Tomato Stew

LAMB SHOULDER

Slow Cooked in Tomato, Orange & Fennel Served with Olive Oil Mashed Potato

SUMMER RISOTTO

Fresh Truffle, Pea, Broad Bean & Summer Wild Mushroom Risotto (V)

SIDES

Fine Green Beans with Mustard Dressing / Twice Cooked Chips & Boars Smoky Garlic Mayonnaise / Tomato & Basil Salad / Israeli Couscous with Mediterranean Vegetables (All Sides – 4)

PUDDINGS

RASPBERRY & PASSION FRUIT BAKED CHEESECAKE

Served with Raspberry Sorbet

ELDERFLOWER PANNACOTTA

Gin & Pepper Soaked Strawberry, Basil Crisps

CHOCOLATE FONDANT

Salted Caramel Ice Cream

TUNISIAN ORANGE ALMOND CAKE

Candied Almonds & Orange & Vanilla Ice Cream

If you have any allergies or intolerances, please ask one of the team for information.