

Menu - 3 course

Finesse

Starters

Fromage Frais Bite Ball, Infused with Strawberry Compote(V)

Crushed Pistachios and Basil Crust, Pickled Strawberry, Almond Tuille

Crab Ravioli

Tempura Mini Calamari, Buttered Samphire, Peppercorn Cream

Mains

Fillet Steak, Prosciutto Crips, Potato Rosti

Macaroni Cheese Bon Bon, Burnt Corn Puree, Sautéed Rainbow Carrots, Red Wine Reduction

Grilled Plaice, Sea Salt and Horseradish Mashed Potatoes

Pea Puree, Asparagus tips, Curried Aioli, Courgette Ribbons

Tempura vegetables, Sea Salt and Horseradish Mashed Potatoes (V)

Pea Puree, Asparagus tips, Curried Aioli, Courgette Ribbons

Dessert

Chef's Signature Crème Brulee (V)

Vanilla Pod Infused Custard, Caramelised Demerara, Confit Blueberries, Walnut and Thyme Pinwheel

Dark Chocolate Brownie (V)

Mascarpone, Espresso Sauce, Bitter Orange Puree

