

Starters

ORGANIC SALMON

English wasabi buttermilk, apple and caviar

WEST COAST CRAB

English asparagus, mustard and lemon

GOOSNARGH DUCK

Mulled black figs and orange

Mains

MOUNTAIN FARM LAMB ROASTED WITH HERBS

Sunday trimmings and red wine sauce

DEXTER BEEF FILLET

(extra £18)

Yorkshire pudding, Sunday trimmings and red wine sauce

ROAST CORNISH MONKFISH

Wild mushroom fricassee, smoked bacon and wild garlic

Desserts

'TIRAMISU'

Mascarpone, banana ice cream, coffee caramel

MICHEL CLUIZEL CHOCOLATE SOUFFLE

(extra £6)

Earl grey tea ice cream, Seville orange and yuzu

TWO CHEESES FROM THE COURTYARD DAIRY

Périgord truffle honey and tongue biscuits

2 courses @ £25 or 3 courses @ £32

If you have any allergies or dietary requirements please speak to a member of staff