

Supper 11th September 2010

Pistachios or olives 2.50

Carrot, coconut and coriander soup

Fish soup with rouille and croutons

Chicken liver parfait with toast and chutney

Warm salad of pigeon with baby artichokes and tapenade crisps

Roast butternut squash with marinated feta and pequillo relish

Smoked mackerel with beetroot relish, apple and horseradish

Cornish crab tortellini with samphire, lemon and herbs

Braised chicory, Roquefort and walnut tart, new potatoes and salad

Tagliatelle with Forest of Dean boletus, brandy, garlic and parsley

Roast hake with caramelised baby onions, wild mushrooms and Madeira

Grilled fillet of bream with spiced chickpeas and chermoula

Roast chump of lamb, celeriac gratin and rosemary gravy

Confit belly of pork with pea, pancetta and mint risotto

Matured scotch sirloin, salad, chips and béarnaise

Pear and almond tart with Chantilly

Crema Catalana/rice pudding

Chocolate and amaretto terrine with coffee syrup

'Plum Baba' with vanilla ice cream

Ices and sorbets

Selection of cheeses and pickles

Two Courses £21.50, Three £27.50

Service Not Included