

# March / April Menu 2026

## While you are waiting

Olives £4.00 / Bread Port Sourdough with Olive Oil Dip £5.00  
Cheese Gougères £4.00 / Hummus with Sourdough £5.50

## Starters

Traditional Fish Soup Served with Rouille, Cheese and Crostinis. *	£9.00
Twice Baked Emmental Cheese Soufflé with caramelised Shallots. (v) *	£10.00
Confit Duck & Chicken Liver Croquette, Carrot and Coriander Salad, Curry Dressing.	£10.50
Creamy Cod Brandade Mousse, Tomato Bruschetta, Parsley Pesto. *	£9.50
Pan Fried Smoked sausage, Potato Salad, Soft boiled Egg, Mustard dressing. *	£9.00

## Mains

Roasted Chicken Breast, Basmati Rice, Ratatouille & Sweet Chili Gazed. *	£23.50
Chalkstream Trout, Mozzarella Arancini, Crushed Peas, Vermouth & Fennel Sauce. *	£27.00
Slow Cooked Pork Loin, Hasselback Potatoes, Green Beans, Honey & Cider Sauce. *	£24.00
Sea Bass Fillet, Olive Roasted Crushed Potatoes, Asparagus, Warm Tartare Sauce. *	£25.00
Ricotta & Tomato Raviolis, Spinach, Asparagus, Roasted Beetroot, Sauce Vierge. (v)	£23.50

## Desserts (V)

Dark Chocolate Fondant, Cocoa Sauce, Cardamom Ice Cream. *	£10.50
Tarte aux Citron, Raspberry Coulis, Crushed Meringue, Lemon & Basil Ice Cream *	£9.50
Warm Almond Madeleines, Roasted Plums Compote, Honey Ice cream.	£9.00
Gougères with Blue Cheese Mousse, Pink Peppercorn Caramel, Walnut Ice Cream.	£9.50
Banoffee Cheesecake, Cocoa Sauce, Salted Caramel Ice Cream, Toffee Pop Corn.	£9.00
Selection of Ice Creams and Sorbets "Maison"	£8.50

## *Why not a little treat with your dessert?*

Glass of Sauternes, Chateau Briatte (France ) 100ml	£11.00
Glass of Port Grahams LBV 50ml	£5.50

## *Bon Appetit!*

Please note a discretionary 12.5% service charge will be added to your bill in  
Lunch and Dinner.

Please speak to our waiting staff for any allergen concerns

\*Is or can be made gluten free, please let the staff know ☺