

AMERICAN BAR MENU

● FIRST COURSES

Seared salmon, pea & mint risotto with pea veloute

Pressed belly of pork in calvados jelly, apple puree & sage crisps

Vichysoisse with smoked paprika & sour cream

(please state if you would prefer this dish served hot)

Griddled Halloumi on a cucumber zucchini & avocado salad with basil foam

● MAIN COURSES

Breast of guinea fowl, fondant potato creamed spring greens, crispy bacon & red wine jus

Mustard glazed ham hock anna potato and fricassee of broad beans

Potato gnocchi roasted pumpkin seeds, aged parmesan and rocket

Roasted loin of lamb on a warm salad of chanterelles, slow roasted tomato & puy lentils

Natural smoked haddock with crushed jersey royals, spinach, poached egg & tomato fondue

● PUDDINGS & CHEESE

Caramelised pear & vanilla panacotta with a cinnamon tuille

Chocolate brownie with hazelnuts, yoghurt cream & white chocolate shott

Mango & raspberry tort, toasted sunflower seeds

British cheese plate with grapes & celery

2 courses £32.00

3 courses £38.00

Prices are inclusive of VAT

Service is not added to your bill, gratuities are at your discretion