

# LIGHT SUPPER MENU

## ○ FIRST COURSES

Home cured gravadlax on a buckwheat blini with sour cream & chervil	£7.50
Platter of Iberico ham, quince jelly, manchego cheese & rocket with a sherry vinegar reduction.	£7.25
Terrine of tomato & tarragon with feta salad	£6.75
Smoked trout, potato, green beans & watercress salad with horseradish dressing	£6.75

## ○ MAIN COURSES (please note that all main course dishes are served cold)

Aged fillet of beef roasted rare, boccocini, pesto, ditalini pasta & roasted red peppers	£18.00
Poached salmon, served with potatoes, tomatoes, black olives, hard boiled egg & anchovies	£17.00
Char grilled corn fed chicken with a wild mushroom stuffing, puy lentil & smoked bacon dressing	£16.00
Crostini of ash coated goats cheese with aubergine mash and yellow pepper oil	£13.00
Hot new potatoes	£3.00

## PUDDINGS & CHEESE

○ Caramelised pear & vanilla panacotta with a cinnamon tuille	£6.75
Chocolate brownie with hazelnuts, yoghurt cream & white chocolate shott	£6.75
Mango & raspberry tort, toasted sunflower seeds	£6.75
British cheese plate with grapes & celery	£7.75

Freshly brewed fair trade coffee    £2.50    with chocolate truffles    £3.50

Prices are inclusive of VAT

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