

MENU DU JOUR

MESCLUN SALAD WITH BLACK HEADED GULL'S EGG, CRÈME FRAICHE AND
CELERY SALT

TEMPURA EEL, WATERMELON, FENNEL AND GINGER DRESSING

CHILLED ASPARAGUS AND JERSEY ROYAL VELOUTÉ

SEARED SARDINES WITH PLUM TOMATOES, BASIL AND BUFFALO
MOZZARELLA

SALAD OF SMOKED DUCK, MELON AND YOGHURT SORBET



POACHED FILLET OF SALMON WITH PICKLED CUCUMBER, RADISH AND
WATERCRESS

SEARED SEA BREAM WITH FENNEL AND LIQUORICE

LEMON SCENTED RICOTTA CANNELLONI WITH SUMMER VEGETABLES

BREAST OF PIGEON WITH ORANGE, ROCKET, SPRING ONION
AND SHERRY VINEGAR DRESSING

FILLET OF LAMB WITH CELERIAC RÉMOULADE, BEETROOT AND SAMPHIRE



APRICOT JELLY, VANILLA CRÈME BRÛLÉE AND MILK CHOCOLATE
CREMEUX

WARM PEAR FINANCIER, PEAR PURÉE AND LEMON ICE CREAM

SABLÉ BASQUE, STRAWBERRY CREAM AND STRAWBERRY SORBET

CHOCOLATE GIANDUJA MOUSSE, PRALINE ICE CREAM AND CHOCOLATE
SAUCE

£35.00

WINES OF THE WEEK

BARON DE PHILIPPE DE ROTHSCHILD, BARONNE CHARLOTTE, GRAVES
2004

£12.50 PER GLASS £49.00 PER BOTTLE

Sauvignon Blanc, Semillon. Exotic fruit with vanilla hints, nutty and a lingering finish.

A discretionary 12.5% service charge will be added to your final account.

MENU DU JOUR

CHÂTEAU DE CAMPUGET 1753

£11.00 PER GLASS £48.00 PER BOTTLE

Blackcurrant and blueberry aromas. Fruity, full but with a smooth palet.