

## DINNER MENU SELECTOR

### Three course set menu

from **£78.50**

Please select one starter, one main, and one dessert to create a three-course set menu. All additional dietary requirements will be catered for and a vegetarian option will be made available in addition to the selected menu.

### Additional Intermediate course

from **£8.00**

### Additional cheese course

**£13.50**

#### STARTERS

Pea Panna Cotta and Macerated Beetroot and Tapioca Crisp  
£26

Wild Mushroom and Leek Tart with Honey Mustard Dressing  
£26

Carpaccio of Cumbrian Beef Fillet, Olive Caramel,  
Wasabi Emulsion and Pickled Beetroots  
£30

Crab Tartare with Avocado Mousse,  
Cardamom and Mango Dressing  
£27

Saffron Soused Mackerel with Smoked Mackerel Cake,  
Daikon and Chermoula Sauce  
£26

Ceviche of Scallop with Yuzu Dressing and Pink Grapefruit  
£27

Smoked Duck Carpaccio, Fig and Black Pepper Puree,  
Shavings of Fennel and Mango Rice Paper Wrap  
£25

Asparagus Spears with Olive Tapenade, Raisin Purée,  
Radish and Crispy Quail Egg  
£24

Textures of Aubergine with Crumbled Ricotta  
and Caramelised Walnut  
£24

Slow Poached Lobster with Red Pepper Jus,  
Compressed Cucumber and Pistachio  
£30

**INTERMEDIATE COURSES**

Asparagus and Broad Bean Risotto with Crispy Parmesan  
£13

Minty Pea Soup with Crab and Crème Fraiche  
£8

Roasted Cauliflower Soup with Crispy Onion Bhaji  
and Mango Chutney  
£8

Tian of Dressed Crab and Avocado with Compressed Watermelon  
£15

**MAIN COURSES**

Roast Halibut with Herb Crusted Sea Scallop,  
Sea and Earth Velouté  
£40

Slow Cooked Fillet of Beef, Potato Galette, King Oyster Mushroom,  
Braised Shallot  
£46

Roast Rump of Lamb and Best End, Minty Crushed Peas,  
Baby Veg, Aubergine Fondue and Madeira Jus  
£40

Palette of Chargrilled Vegetables, Orange Baked Chicory  
and Tomato Coulis  
£35

Saffron and Broad Bean Risotto with Crispy Parmesan  
and Poached Egg  
£36

Slow Cooked Stuffed Chicken Breast with Mushroom Duxelle,  
Baby Vegetables and Thyme Jus  
£39

Chamomile Poached Salmon, Tenderstem Broccoli  
with Capers, Olive and Candied Lemon Zest  
£40

Pan-fried Seabass with Spring Greens and Seafood Laksa  
£40

Roasted Vegetable Pithivier, Thai Asparagus  
and Carrot and Orange sauce  
£35

### **DESSERTS**

Coconut Cheesecake, Yuzu Curd, Sake Sorbet  
£22

Apple, Mandarin and Basil Mousse, Compressed Apple, Crispy Mandarin  
£22

Lychee and Violet Parfait, Blackberry Textures, Coconut Crèmeux  
£19.50

Warm Chocolate Cake, Avocado Cream, Banana Ice Cream  
£19.50

Pistachio Semi Freddo, Honey Comb, Fresh Raspberry and Jelly  
£22

Araguani Chocolate Tartlet, Cocoa Nibs Tuile, Chocolate Sorbet  
£19.50

### **CHEESE**

Selection of the Finest Seasonal Cheeses that are produced in the British Isles,  
Served with Assorted Biscuits, Chutney, Grapes and Celery  
£13.50

*Food Allergies and Intolerances:*

*Should you have any questions regarding the content or preparation of any of our food please ask one of our team.*