

## Starters

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| <i>Gravetye “Cullen Skink”</i>  | £9  |
| <i>smoked haddock chowder, lightly boiled quails’ egg and saffron</i>       |     |
| <i>Poached Ballotine of Organic Salmon</i>                                  | £12 |
| <i>crab and watermelon salad, avocado purée and sweet chilli dressing</i>   |     |
| <i>Cumin Roasted Scallops</i>   | £14 |
| <i>cauliflower purée, coriander salad and curry foam</i>                    |     |
| <i>Carpaccio of Irish Beef</i>  | £15 |
| <i>carrot purée, pickled baby carrots, horseradish and mascarpone cream</i> |     |
| <i>Assiette of Plum Tomatoes</i>  | £9  |
| <i>basil sorbet</i>   |     |
| <i>Tasting of Suffolk Pork</i>  | £13 |
| <i>Stornoway black pudding, Savoy cabbage and piccalilli</i>                |     |
| <i>Pan Fried Pavé of Foie Gras</i>  | £15 |
| <i>toasted brioche, purée of prunes and Sauternes jelly</i>                 |     |
| <i>Steamed English Asparagus</i>  | £10 |
| <i>creamy asparagus soup and Hollandaise sauce</i>                          |     |

## Main Courses

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| <i>Herb Crusted Rack of New Season Lamb</i>  | £21 |
| <i>warm salad of Jersey Royals and marsh samphire, garden peas and light lamb jus</i>            |     |
| <i>Whole Grilled Dover Sole</i>  | £24 |
| <i>served on or off the bone; garden vegetables and herb butter</i>                              |     |
| <i>Roast Breast of Szechuan Crusted “Dombes” Duck</i>  | £21 |
| <i>sauté of palm hearts and spiced peach, Hoi Sin sauce</i>                                      |     |
| <i>Seabass “Plakapong”</i>   | £21 |
| <i>lime pesto rice and Thai yoghurt sauce</i>  |     |
| <i>Fresh Tagliatelle with a ragout of forest mushrooms and broad beans</i>                       | £15 |
| <i>sweet cherry tomatoes and creamy cèpe sauce</i>   |     |
| <i>Seared Fillet of English Red Mullet</i>   | £20 |
| <i>spiced king prawn and squid ink ravioli, shellfish purée and chorizo oil</i>                  |     |
| <i>Poached Breast of Corn Fed Chicken</i>  | £15 |
| <i>confit leg and marjoram beignet, ragout of borlotti beans and Pancetta, light Madeira jus</i> |     |

Prices are inclusive of Value Added Tax. A discretionary service charge of 12.5% will be added to all accounts.

## Desserts

*As all our desserts are prepared to order, please allow up to 20 minutes for their preparation*

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| <i>Raspberry Soufflé</i><br><i>raspberry ice cream</i>  | £8 |
| <i>Baby Pineapple Tarte Tatin</i><br><i>pineapple panna cotta and purple basil sorbet</i>           | £8 |
| <i>Carpaccio of Blood Orange and Pink Grapefruit</i><br><i>orange jelly and blood orange sorbet</i> | £8 |
| <i>Chocolate, Coffee and Orange Cocktail</i><br><i>palmier biscuits, white chocolate mousse</i>     | £8 |
| <i>Selection of Sorbets and Ice cream</i>   | £8 |

## Savouries

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| <i>Warm Grilled Goats Cheese</i><br><i>beetroot, red onion and horseradish chutney, warm toasted Brioche and Summer leaves</i> | £8     |
| <i>A Selection of Continental and English Cheeses</i>  | £10.50 |

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| <i>Coffee and Petits Fours</i> | £4 |
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