



MAY PLAT DU JOUR 2022

2 Courses £20.00

3 Courses £24.00

STARTERS

CREAM OF CELERIAC SOUP (V)

Olive Oil Croutons

SMOKED SALMON CREPE ROULADE

Lemon Mayo & Little Gem

RIPE MELON COCKTAIL (V)

Pineapple, Mango & Passion Fruit with a Lime Dressing

MAINS

ALMOND CRUSTED SEABASS

Cauliflower Puree, Leeks & Sherry Velouté

PANCETTA WRAPPED GUINEA FOWL

Dauphinoise Potatoes & Broad Beans

DESSERTS

DARK CHOCOLATE MOUSE,

Chocolate Shavings & Shortbread

FRESH MERINGUES & PASSION FRUIT

Double Cream

BAKEWELL TART

Raspberry Compote & Vanilla Custard

CHEESE, CRACKERS, GRAPES & CHUTNEY

SALTED CARAMEL & VANILLA ICE CREAM



MAY 2022 À LA CARTE MENU

STARTERS

BLACK PUDDING & TEMPURA QUAILS EGG £8.00

Pine Nuts & Chargrilled Little Gem

SAUTÉED TIGER PRAWNS £9.00

Linguini Pasta, Asparagus & Prawn Broth

LOBSTER AND CRAYFISH COCKTAIL £9.00

Marie Rose Sauce & Lemon Wedge

DUCK & DUCK LIVER TERRINE £8.00

Port Soaked Raisins & Brioche

MAINS

HERB CRUSTED RACK OF DERBYSHIRE LAMB £18.00

Spring Greens & Lamb Juices

PAN FRIED CALVES LIVER £17.00

Pancetta Mash & Fried Onions

MOROCCAN MARINATED COD £17.00

Vegetable Cous Cous, Yoghurt, Fruits & Saffron

WENSLEYDALE ASPARAGUS AND SHALLOT TART (V) £16.50

Soubise Sauce And Watercress

DESSERTS £5.50

DARK CHOCOLATE MOUSSE,

Chocolate Shavings & Shortbread

FRESH MERINGUES & PASSION FRUIT

Double Cream

BAKEWELL TART

Raspberry Compote & Vanilla Custard

CHEESE, CRACKERS, GRAPES & CHUTNEY

SALTED CARAMEL & VANILLA ICE CREAM