



Starters

Soup

Tomato and smoked bacon

Quail

Ballontine of breast, crisp leg, pear tart

Scallops (£3 supp)

Seared scallops, Oxtail pie, pea purée, sage froth

Risotto

Smoked chicken and leek, parmesan tuille

Goat's cheese

Grilled Saint Maure ash, Fig tart, walnuts and quince

Foie gras (£5 supp)

Terrine of port poached Foie gras, onion jam, and brioche

Main Course

Cod

Pan fried cod, purple sprouting broccoli,
Lemon and black pepper emulsion

Ham

Glazed Ham hock, parsley mash, honey and grain mustard jus

Beef (£5 supp)

Fillet of beef, carrot puree, fried brioche, maderia sauce

Liver

Seared Lambs liver, maple cure bacon, garlic mash, jus

Fish pie

The merchant fish pie, cheddar mash, green beans

Gnocchi

Walnut gnocchi, parsnip puree,
Char grilled vegetables, golden raisins

Selection of potatoes and vegetables included

Desserts

Pudding

Chocolate and orange steamed pudding,
Vanilla ice cream

Trifle

Lemon and blackberry trifle, honey madelinés

Tart

Baked Custard tart, cherry ice cream

Profiteroles

Swan shaped profiteroles, chocolate sauce

Cheese (£3 supp)

Selection of French and Irish cheese

Two Courses £16.50

Three Courses £19.50

(Available in The Great Room Mon – Fri)
Subject to availability & Seasonal changes

A discretionary service charge of 10% will be added to your bill.
Please use mobile phones in The Bar.