

Sample Lunch & Dinner Menu

First Courses

Pea Mousse with Serrano Ham Lemon Dressing and Salted Almonds	7.50
Salad of Goat's Curd and Roast Beetroot Truffle Honey, Broad Beans and Girolles	7.00
Caesar Salad	6.75
Coriander and Lime Cured Gravadlax Fennel, Cucumber and Chilli Salad	8.00
Newick Park Rabbit Terrine Haricots Vert and Pistachios	7.75
Escabeche of Mackerel Tapenade Crostini	7.00
Locally Smoked Salmon	10.00
Gazpacho	7.00

Main Courses

Breast of Black Leg Chicken Lemon Gnocchi, Grilled Courgettes and Sage	14.50
Fillet of Sea Trout with Crab Braised Peas, Lettuce and Jersey Royal Potatoes	14.00
Roast Fillet of Beef with Red Wine Sauce Dauphinoise Potato, Spring Cabbage and Carrot	18.50
Red Pepper Risotto Capers, Wild Rocket and Parmesan	12.50
South Coast Cod Fillet Olive Oil Mash, Provencale Tomato and Gremolata	13.50
Braised Shoulder of Pork with Salsa Verde Braised Planchada Bean and Frisee Salad	14.00
Crisp Duck Confit with Duck Tongues Lentils, Truffle Mash and Roast Beetroot	14.50
Roast Lamb Rump Chickpeas, Minted Yoghurt and Aubergine Caviar	17.00
Pan-Fried Skate Cheeks Spiced Couscous, Bok Choi and Cucumber Salad	13.50

Puddings

Panna Cotta with Poached Strawberries	6.75
Spiced Pineapple and Basil Soup Coconut Ice cream	6.75
Custard Doughnuts with Raspberry Dipping Sauce	7.00
Warm Lemon and Almond Cake Raspberry Sorbet and Raspberries	6.75
Jivara Chocolate Mousse with Cherries	7.50
Summer Fruit Jelly Lime Cake and Crème Fraiche	7.50
Blackcurrant Parfait Lemon Cream and Shortbread	6.75
Ice Creams and Sorbets	6.50
Farmhouse Cheeses	10.00

Port Selection

Fonseca "Bin 27"	4.00
Adriano Ramos Pinto, Late Bottle Vintage 2004	5.00
Taylors, Tawny 10 Years Old	7.00

Tea, Herbal Tea or Cafetière Coffee and Petits Fours	3.75
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Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.