

Dinner Tuesday 21st June 2011

Chilled broad bean and pea soup with goat's cheese and summer truffle
Salad of tongue, beetroot, dill, broad bean and endive with a sweet mustard dressing
Thinly sliced rump of veal with rocket, fondant potatoes, Berkswell, aioli and roasting juices
Duck egg tart with red wine sauce, turnip purée, lardons, young sorrel and sautéed duck heart
Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce
Sea trout tartare with pickled cucumber, tomato consommé and tobikko
Deep fried calf's brain with sauce gribiche and red wine jus

Gnocchi with swiss chard, taleggio, girolles and confit cherry tomatoes
Roast cod with artichokes barigoule, borlotti beans, mussels and rouille
Halibut with petits pois a la Francaise, lardo, radish, baby gem and jersey royals
Assiette of rabbit with pomme anna, carrot pureé, red onion marmalade and garlic scapes
Lamb rack and confit shoulder with balsamic peppers, sweetbreads and niçoise jus
Under blade fillet with persillade snails, salad, triple cooked chips and béarnaise

Tropical fruit salad, kiwi sorbet and pineapple crisp
Lemon posset with English raspberries and shortbread
Buttermilk pannacotta with English strawberries, pistachios and financier
Cherry and frangipane croustade with griottines and milk ice cream (+12 mins)
Chocolate and almond torte with honeycomb ice cream and caramel sauce
Elderflower sorbet with redcurrants and freshly baked madeleines
Apricot and cardamom ice cream with baklava
Cheeses (+£4.00) (£10 as an extra course)

Prix Fixe:

£38 for three courses.

Coffee/Tea (Union coffee/Rare tea company) - £3.75, Mineral water - £3.50 (75cl btl.)

A discretionary gratuity of 12.5 % will be added to the total bill.