

# Restaurant Menu

## **Rabbit & Foie Gras**

Ballottine, Parfait of Livers, Date Puree, Sweet Wine Jelly

## **Goats Cheese & Potato Terrine**

Young Leeks, Périgord Truffle, Sorrel Leaves

## **Confit Salmon**

White Beans, Mussels, Lemon Grass & Green Tea Consommé

## **Diver Scallops**

Cauliflower Textures, Raisins and Sherry

*(Supplement of Two Pounds Fifty Pence)*

## **Sweetbreads**

Poivarde Artichoke, Chanterelles, Eucalyptus Essence



## **Rib Eye**

Braised Flank & Rare Roast Eye, Ginger Carrots

Parsley, Caramelised Cèpe

*(Supplement of Three Pounds Fifty Pence)*

## **Kelmscott Pork**

Cheek, Trotter and Belly, Apple, Sage, Sweet Potato and Soy

## **Sea Bass**

Line Caught, Smoked Bacon, Fennel, Saffron Butter

## **John Dory**

Crab Lasagne and Beignet, Bloody Mary Jelly, Cucumber, Crab Bisque

## **Celeriac and Wild Mushrooms**

Royale, Red Wine Potatoes, Fine Beans, Hazelnut Dressing



## **Hot Chocolate Fondant**

Basil and Lemon

## **Soufflé**

Honey Roast Parsnip and Thyme, Goats Milk and Cardamom Ice Cream

## **Apples and Blackberries**

Apple Mousse and Blackberry Jelly, Caramel Brulee, Blackberry Parfait,

Apple Pie Marshmallow and Warm Blackberries

## **Coffee and Doughnuts**

Mocha Cup, Tonka Bean Parfait, Hazelnut Doughnut

## **Selection of British and French Cheese**

Supplied by Premier Cheese

*(Supplement of Three Pounds Fifty Pence)*

*Two Courses - Thirty Eight Pounds Fifty Pence*

*Three Courses – Forty Four Pounds Ninety Five*



## **Coffee & Petit Fours**

*(Four Pounds and Fifty Pence)*