

# Lunch Menu

## Starters

### Soup (v)

Mushroom and Jerusalem artichoke

### Lamb

Seared lamb fillet, goats' cheese mousse, minted peas, truffle

### Cured Salmon

Avocado purée, cucumber, pumpernickel melba

### Scallops (£3.00 Supp.)

Asparagus, red chicory, Alphonso mango, broad beans, yuzu

### Quail

Smoked quail breast salad, pomegranate, kumquat purée

## Mains

### Fish of the Day

Young vegetables, shellfish bisque

### Herb Crusted Salmon

Summer vegetables, saffron potatoes, vine tomato butter sauce

### Corn-fed Chicken

Chicken breast, pea and mushroom risotto, roasting juices

### Ribeye (£5.00 Supp.)

Irish ribeye steak, pancetta and potato terrine, leeks, black garlic

### Best End of Lamb

Confit belly croquette, courgette, basil

## Desserts

### Crème Brûlée

Vanilla crème brûlée, butter biscuits

### Chocolate and Date Cake

Warm hazelnut caramel, natural yoghurt ice cream

### Frozen Strawberry Parfait

Coconut shaves, white chocolate macaron

### Profiterole Swans

Warm chocolate sauce, vanilla ice cream

### Selection of French and Irish Cheese

Served with matching condiments

**2 courses £19.50**

**3 courses £24.50**

### Side Orders £ 4.50 each

Peas à la française      Spring onion mash      Rocket salad  
Herb potatoes      Cauliflower gratin

### The Great Room Lunch Offer

Two course lunch with a half carafe of wine (375ml), mineral water (250ml) and tea or coffee  
£29.50 per guest

Three course lunch with a half carafe of wine (375ml), mineral water (250ml) and tea or coffee  
£34.50 per guest

A discretionary service charge of 10% will be added to your bill.

*Available Monday to Friday 12.00 pm – 2.15 pm*

# Tasting Menu

## Amuse-Bouche



### Pressed Ham Hock and Chicken Terrine

Burnt sweetcorn, crispy shallot rings, pickled grelot onions

*Garganega, San Vincenzo, Anselmi, Italy, 2015*



### Seared Scallops

White asparagus, red chicory, alphonso mangoes, broad beans, yuzu

*Muller-Thurgau: Martin Wassmer, Germany, 2015*



### Irish Lamb Fillet

Goat's cheese stuffed courgette flower, pure Irish honey, black garlic

*Pinot Noir: Martin Wassmer, Germany, 2013*



### Glazed Turbot

Herb farfalle, pickled razor clams and mussels, wild garlic foam

*Chardonnay: Windy Peak, Hunter, Valley, Australia, 2012*

Or

### Hereford Beef Fillet

Burnt leeks, garlic, pancetta and potato terrine

*Rioja Crianza, Vina Bujanda, Spain, 2012*



### Pre Dessert

Raspberry, elderflower



### Praline Mousse

Hazelnut, Azelia macaron, orange purée

*Moscato Passito: Piemont, Italy, 2012*



### Cheese

Brillat-Savarin, piccalilli purée, almond truffle crust

*Taylor's LBV: Portugal, 2011*



### Tea or Coffee with Petit Fours

For full details of allergens in all of our dishes, please ask a member of staff to see our allergen matrix

With recommended wines £90.00

Without recommended wines £70.00

Last orders for our tasting menu will be taken at 9pm.

A discretionary service charge of 10 % will be added to your bill.



# Children's Menu

## Starters

### Soup

Cup of simple soup with garlic toasties

### Melon

Slices of melon with either mixed berries or Parma ham

## Main courses

### Beef

Childs portion of Hereford beef

### Chicken

Grilled strips of local chicken

### Fresh Fish

Today's fish simply grilled with lemon

### Sausages

Pork and herb sausage

### Fish Pie

Creamy fresh fish and shellfish topped with a mild cheddar mash

### Pizza

Crispy cheese and tomato pizza

**Please choose a side dish to accompany your child's meal:**

Creamy mash potatoes, Boiled potatoes, Hand cut chips, Seasonal green vegetables, Salad leaves with olive oil

## Desserts

### Sorbet

Fruit sorbet with fresh fruit

### Strawberries

Sliced strawberries with vanilla ice cream

### Cheese and crackers

Mild cheddar and local crackers

### Surprise

Please ask your server for today's dessert

**£9.50 two courses**

**£13.50 three courses**

For full details of allergens in all of our dishes, please ask a member of staff to see our allergen matrix.

Please note where possible no salt is used on the children's dishes and olive oil is used instead of butter.

If your child has any allergies please let your server know at the start of the meal.