



## *Set Menu Selection*

*Please select one menu from the choices below for your party*

*(The menu is subject to change, based upon seasonality and availability of produce)*

### *Menu A £38.00 per person*

*Chilled Gaspacho, Niçoise Olive & Basil*

∞

*Roast Supreme of Suffolk Chicken, Paris Cap Mushrooms, Hispi Cabbage*

∞

*Lavender Roasted Provence Peach*

### *Menu B £42.00 per person*

*Terrine of Ham Hock, Apricot, Sauce Gribiche*

∞

*Fillet of Sea Bream, Jersey Royals, Cauliflower, Warm Caper & Raisin Dressing*

∞

*Rum Baba 'by the inch', Crème Chantilly*

*VAT is included at the current rate*

*15% discretionary service will be added to your bill*



## *Menu C £50.00 per person*

*Dorset Crab, Toasted Sourdough, Pea shoots*

∞

*Entrecote Steak, Frites, Watercress & Beurre Maitre d'Hôtel*

∞

*Apple Tarte Tatin & Crème Fraîche*

*Our Head Sommelier, Stephen, is very happy to recommend wines to accompany your chosen menu selection.*

*VAT is included at the current rate*

*15% discretionary service will be added to your bill*