

Menu Selections

Please select up to three options per course

Starters

- Miso Aubergine Roast Cauliflower Puree Salsa Verde **VE/GF**
- Falafel Tahini Labneh, Chilli Crisp **VEO/GF**
- Red Onion Tart Tatin, Baked Goats Cheese Beetroot Salad **V**
- Salt and Pepper Squid, Pea Puree, Mussel and Tomato Salsa **DF**
- Smoked Salmon Bruschetta Lemon Yoghurt Onion Marmalade **GFO/DFO**
- Asian Slaw, Spiced Duck Salad, XO Dressing **GF**
- Smoked Mackerel Fillet, Pickled Fennel and Carrot Salad, Toasted Brioche **GFO**
- Smooth Chicken Liver Parfait Frisse and Radish Salad Griddled Sourdough **GFO**
- Asian Shredded Beef Noodle Salad **DF**

Main Course

The price of the main course includes your choice of starter and dessert

- Chickpea Madras, Naan, Labneh and Coriander Oil **VEO/GF** £38.00
- Roasted Cauliflower Steak, Warm Grain Salad **VE/GF** £38.00
- Roast Aubergine, Spiced Chickpea Tagine **VE/GF** £38.00
- Asian Tofu, Glass Noodles and Asian Greens **VE** £38.00
- Roasted Bass, Dauphinoise Potatoes, Seasonal Greens, *Wild Garlic Velouté* **GF** £43.00
- Mixed Seafood, Savoury Rice, *Chilli Crunch Sauce* **GF** £40.00
- Mango Glazed Salmon, *Potato Cake, Wilted Pac Choi* **GF/DF** £42.00
- Curried Monkfish, Coconut Jasmine Rice, *Asian Veg* **GF** £43.00
- Slow Cooked Feather Blade, Creamy Mash, *Seasonal Greens, Rich Jus* **GF/DFO** £42.00
- Pork Ribeye Steak, Celeriac Mash, Roasted Carrots, *Apricot and Apple Jus* **GF/DFO** £39.50
- Confit Duck Leg, Modern Potato Sarladaises, *Sprouting Broccoli, Cherry Red Wine Sauce* **GF/DF** £38.00
- Roast Corn Fed Chicken, Fondant Potato, Curly Kale, *Wild Mushroom Sauce* **GF/DF** £39.00

Desserts

- Chocolate Fondant and Le Hechet Farm Vanilla Ice-Cream **(BEAU SEJOUR ONLY)**
- Blackcurrant and Honeycomb Pebble, Berry Salsa **VE**
- Cherry and Apple Doughnut **VE**
- Chocolate Mille Feuille and Nut Brittle
- Italian Tiramisu **VE/GF**
- Biscoff and Miso Caramel Cheesecake **VE**
- Classic Summer Pudding, *Thick Guernsey Cream and Berry Compote* **DFO**
- Selection of Cheeses, Biscuits, Fruits and Chutney

GF = Gluten-Free | GFO = Gluten-Free Option Available | V = Vegetarian | DF = Dairy-Free |
DFO = Dairy-Free Option Available | VE = Vegan | VEO = Vegan Option Available.

Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens.

Please notify us of any special dietary requirements, however, some menu adaptations may incur additional costs.

Please note that all products and prices are subject to availability and may change without prior warning