

Table d'hote menu

Tuesday, 12 April 2011

Wild mushroom soup

Kentish asparagus

Amontillado sherry, Barbadillo

Soused mackerel

pickled mussels, avocado puree

*Pere Anselme Rose 2009, Cotes de
Provence, France*

Roast rump of lamb

dauphinoise potato, butternut squash & spring greens

*Grenache, Shiraz, Mourvedre 2006,
Geoff Merrill, Australia*

or

Roast English channel cod

smoked haddock, dauphine potato, French style peas

Gunderloch Riesling 2009, Germany

Cherry blossom brulee

honeycomb, confit orange

Pacherenc 2004, Gascony, France

or

British cheeses from the trolley

(£ 3.50 supplement)

Courses - 2 £ 17.50 - 3 £ 22.50 – 4 £ 27.50

matched glass of wine £ 3.50 per 75 ml glass