

## Summer Menu



**Crab and tomato broth** Smoked pepper, crab crostini  
**Chicken, ham and truffle terrine** Bread sauce, mustard  
**Seared tuna** Brown shrimp, potato and caviar tartar  
**Blacksticks blue mousse on toast** Cumberland jelly, candy beetroot

**Veal steak** Caramelised apple, foie gras, cherry  
**Squab pigeon** Potato and shallot pithivier, hazelnut  
**30hour belly of pork** Cep mosseline, olive oil mash  
**Local wild seabass** Scallop, ragout ravioli  
**Mushroom and leek risotto** Chive, parmesan, truffle

**Dark chocolate marquise** Sour raspberry, mint  
**Pecan pie and maple pannacotta** Praline ice cream  
**Summer pudding** Crème fraiche sorbet, liquorice  
**A tasting of cheese** Shallot preserve, honey and raisin bread

**Three course menu** £37.00  
**Additional cheese course** £8.50

Some items may contain traces of nuts