

### **25th Jubilee Menu**

Between May - October we will be offering a taste of years gone by  
with our Jubilee menus

Showcasing dishes from past years as part of our set lunch menu,  
Modernised by Patrick & his team

We will also be offering wine flights and a selection of  
wines by the bottle

all for the price of £25

## July lunch menu

### 25.00 two courses | 30.00 three courses

15.00 supplement to include a glass of wine to accompany two courses

25.00 supplement to include a glass of wine to accompany three courses

#### starters

Smoked Salmon and Lime Crème Fraîche Terrine,  
horseradish cream, fried mussels, melba toast - 2019

Chicken and Tarragon Ballotine,  
toasted hazelnut, white asparagus, black garlic,  
pickled mushrooms

Tomato and Red Pepper Gazpacho, ✓  
fried bocconcini, sugar snap peas, black olive tapenade, fresh apricot

Marinated Halloumi, ✓  
maple, chilli, toasted hazelnuts, pomegranate, bitter leaves

Cornish Lobster,  
tagliatelle, summer truffle, 'carbonara sauce', soft herbs  
*Starter, 8.00 supplement / Main Course, 15.00 supplement*

#### main course

Roast Rump of Beef,  
rosemary scented layered potatoes, kentish blue cheese beignet,  
creamed celeriac, red wine and bone marrow jus - 2012

Panko Crusted Gurnard,  
spiced almond and apricot sauce, roasted red peppers, cima de rapa

Masala Baked Aubergine, ✓  
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

#### side dishes 6.00

spiced new potatoes, coriander yogurt, chili, crispy onion

ratatouille, garlic confit bread crumbs

green beans, salsa verde

compressed watermelon salad with mint and feta

#### desserts

Cherry and Pistachio 'Trifle',  
mascarpone jelly, sorbet, almond brittle, pistachio sponge - 2011

Apricot and Tonka Bean,  
white chocolate flapjack, poached apricots, tonka bean ice cream

Raspberry Soufflé,  
crumble top, raspberry sorbet, vanilla and raspberry sauce - 2001

Piña Colada Granita,  
pistachios, compressed pineapple  
*shot of spiced rum, 3.75 supplement*

Selection of Cheeses,  
crackers, chutney

coffee, tea & sweet treats 6.00

#### Jubilee Wines £25

Sargaço Vinho Verde Rosé, Casal de Ventozela 2025  
Minho, Portugal

Serenello Gran Cuvée Spumante Extra Dry, Serena 1881 N.V.  
Veneto, Italy

Convento da Vila Branco, Adega de Borba 2024  
Alentejo, Portugal

Convento da Vila Tinto, Adega de Borba 2023  
Alentejo, Portugal