

# Starters

## **Crab Salad**

*Bisque Mayonnaise, Sweet Basil*

## **Goats Cheese Fondant (V)**

*Beetroot Chutney, Potato Wafer*

## **Chicken Consommé**

*Asparagus Mousse*

## **Ballofine of Red Mullet**

*Marinated Squid, Saffron Jelly*

## **Home Smoked Duck**

*Foie Gras, Spiced Cherries*

## **CLASSICS**

## **The Weald Smokery Oak Smoked Salmon**

*Traditional Garnish*

## **Langshott Manor Salad (V)**

*Aged Balsamic Vinegar*

# Main Courses

## **Cutlet of Lamb with a Basil Mousseline**

*Provençal Style Cous Cous, Lamb Jus*

## **Fillet of Brill with Clams**

*Madeira Butter Sauce*

## **Sea Bream**

*Braised Fennel, Aubergine Caviar*

## **Roasted Loin of Veal**

*Sautéed Kidney, White Bean Puree, Chartreuse Verte Jus*

## **Poached and Roast Poussin**

*Polenta, Oregano*

## **CLASSICS**

## **Pan Fried Fillet of Angus Beef (£7 Supplement)**

*Chips, Béarnaise Sauce*

## **Whole Grilled Dover Sole (£12 Supplement)**

*Crushed Peas, Parsley Butter*

# Cheese

## **Lyburn Gold**

*It is ripened for about 10–14 weeks, and has a creamy smooth texture with very small holes*

## **Reblochon de Savoie AOC**

*Moist, smooth, supple cow's cheese with a tight velvety rind. The aromas are clean fresh and tender*

## **Gramat**

*A fresh goats cheese from Midi-Pyrenees in France. Matured for 3 weeks in Oxon*

## **Devon Blue**

*Produced in Southern Devon. Full fat blue veined cow's milk cheese. Smooth and creamy texture*

# Desserts

## **Plate of Coffee Desserts**

*Parfait, Tiramisu, Ice Cream*

## **Dark Chocolate and Rosewater Fondant**

*Orange Ice Cream*

## **Pannacotta**

*Mango Soup, Passion Fruit Sorbet*

## Assiette of Artisan Cheeses

*Pear Chutney Pickled Walnut Bread*

### CLASSICS

## Carpaccio of Apple

*Poached Carrot, Coriander and Apple Sorbet*

## Crème Brûlée

# Tasting Menu

### Chicken Consommé

*Asparagus Mousse*

*Hattenheimer Riesling Kabinett,*

*Langwerth von Simmern, Germany 2005 (125ml)*

### Home Smoked Duck

*Foie Gras, Spiced Cherries*

*East India Solera Sherry (50ml)*

### Ballotine of Red Mullet

*Marinated Squid, Saffron Jelly*

*Coteaux du Giennois Sauvignon,*

*Domaine de Villargeau, France 2006 (125ml)*

### Cutlet of Lamb, Basil Mousseline

*Provençal Style Cous Cous, Lamb Jus*

*Chateau Cissac,*

*Haut Medoc, France 2001 (125ml)*

### Pannacotta

*Mango Soup, Passion Fruit Sorbet*

*Chateau Rondillon, Loupiac, France 2000 (50ml)*

### Dark Chocolate and Rosewater Fondant *Bonny Doon Framboise,*

*Orange Ice Cream*

*Bonny Doon Vineyards, USA (50ml)*

## A la Carte

3 Courses

Forty Two Pounds

2 Courses

Thirty Five Pounds

Extra Cheese Course

Eight Pounds Fifty Pence

Coffee and Petit Fours

Four Pounds Fifty Pence

## Tasting Menu

(Last orders 9pm. Menu must be taken by the whole table)

Set Menu

Fifty Five Pounds

Set Menu Including Wines

Eighty Pounds

*A suggested Service charge of 12.5% is added to bills; however payment of this service is entirely at the discretion of our customers*