



Menu

STARTERS

- Seared Scallops on Pea Puree with Crispy Pancetta and Mint Oil
- Coarse Salmon Terrine with Smoked Salmon Garnish
- Carpaccio of Beef Fillet and Dolcellate Cream with Mustard Cress Salad
- Warm Salad of Woodpigeon, Black Pudding and Apples with a Hazelnut Vinaigrette
- Tomato, Crab and Avocado Tian with Dressed Baby Leaves
- Slow Roasted Plum Tomato and Basil Galette with Aged Balsamic and Rocket Salad
- Crab and Crayfish Stack with Chives served with Apple and Apache Chilli Jelly

Baskets of Brown Soda Bread and Melba toast with Butter

MAIN COURSES

- Herb Crusted Fillet of Local Lamb on Champ with Rosemary and Red Wine Jus
- Seared Sea Bass Fillet with Leek Studded Mash and Butter Sauce
- Fillet of Local Berkshire Venison with Red Wine and Thyme Jus served with Roasted Red and Golden Beets
- Pan Fried Wild Salmon Fillet with Fresh Foaming Hollandaise served on Fresh Samphire
- Monkfish Wrapped In Parma Ham with Potato, Apple and Fennel Rosti with a Watercress Cream Sauce
- Roast Duck Breast on Potato, Leek and Woodland Mushroom Gratin with Red Wine and Rosemary Jus

ACCOMPANIMENTS

- Braised Fennel with Chilli, Lemon and Thyme
- Pommes Dauphinoise
- Baby Roasted Potatoes with Rosemary and Rock Salt
- Wilted Spinach
- Sauté Courgettes
- Fine Green Beans
- Baby Carrots with Thyme Butter

DESSERTS

- Thyme Poached Apricots with Almond Tuiles
- Dark Chocolate Terrine with Black Cherries in Kirsch with Pistachio and Black Pepper Tuile
- Pear and Cinammon Tatin with Caramel Sauce and Vanilla Bean Ice Cream
- Cheese Platter with Local Berkshire Cheeses, Oatcakes, Quince Paste and Celery Sticks
- Apple and Walnut Strudel with Crème Fraiche
- Lemon Brulee with Crisp Caramel Topping and Seasonal Berries

Coffee and Tea served with Homemade Shortbread