

A FLUTTER OF FINE DINING

FIVE COURSE MENU



Pan seared scallop, pickled cucumber
and Beurre Blanc

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French onion soup with Gruyere crout

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Chicken and mushroom ravioli, charred asparagus
and Madeira sauce

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Roast rump of spring lamb, English peas and broad
beans, potato and olive terrine and rosemary jus

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White chocolate cheesecake, rhubarb, honey and
stem ginger ice cream

£65 PER PERSON