

MENU Du Jour

Starters

Sweet potato, butternut squash, coconut, lime and coriander soup (GFA)

New Forest mushroom arancini (GF)

Truffle mayonnaise

½ a dozen crevettes (shell on) (GF)

Samphire, garlic mayonnaise

Lyonnaise salad

Morteau sausage, new potatoes, bacon lardons, frisée salad, soft poached egg, shallot rings (£5 supplement)

Main Course

Coq au vin

Pommes purée, chestnut mushrooms, pancetta, French beans, baby onions

Piedmontese peppers (GF, VGA)

Stuffed with tomato, garlic, basil, rocket salad, buffalo mozzarella, pesto

Lamb shank tagine

Saffron couscous, apricot, lime, chilli and coriander relish (£5 supplement)

Seared salmon escalope

Roasted pepper and chorizo ragu, new potatoes

Dessert

Lemon posset (GF)

With mixed berries

Stilton with chutney, crackers, celery, grapes (GFA)

Rum and raisin ice cream

Chocolate chip cookie

Frozen tutti frutti parfait (GF)

Amaretto, cherries, almonds, apricot coulis

Pebble Beach

Aperitif

Pebble Beach Raspberry Bellini — £11.95

Virgin Bellini — £5.95

Special Wines

Codorníu Vintage Cava Sparkling Wine — £32.95
Spain

Vegan. Fresh, with intense aromas of apple and delicate floral notes.

Don Placero Rioja Crianza — £29.95
Spain

Smooth and full-bodied, with dark berry flavours and a touch of smoky spice.

2 COURSES £24.95 | 3 COURSES £29.95

Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please ask our staff before you order your food and drinks. Some dishes may contain traces of nuts or other allergens.

V- Vegetarian GF-Gluten Free GFA - Gluten Free Available VG- Vegan
A 10% discretionary service charge is added but can be removed if requested.