

MENU Du Jour

Starters

Roasted field mushroom and tarragon soup (GFA)

Sourdough bread & Netherend butter

Seared tuna carpaccio (GF)

Ginger and soy dressing, pickled mouli, shimeji mushroom, crispy shallots, coriander (£6 supplement)

Tempura squid (GF)

Chilli, lime and coriander with garlic aioli

Goat's cheese tart

Parma ham

Main Course

Chargrilled minute steak (GF)

French fries, hispi cabbage, peppercorn sauce (£5 supplement)

English asparagus, morel and oyster mushroom risotto

Parmesan, lemon and mint
Add lobster (£10 supplement)

Roasted pork loin wrapped in Parma ham (GF)

Ratatouille, new potatoes, basil

Pebble Beach fish cake (GF)

Baby spinach, poached egg, mustard sauce

Dessert

Lemon posset (GF)

Summer berries

Peanut butter parfait (GFA)

Gingerbread, cherry sorbet, cherry gel

Blue cheese board (GFA)

With chutney, crackers, celery, grapes

Raspberry sorbet (GF)

Strawberry sauce

AVAILABLE WEDNESDAY, THURSDAY, FRIDAY AND SATURDAY FROM 12 PM TILL 5 PM.
NOT AVAILABLE AFTER 5PM OR SUNDAYS. EXCLUDES EVENT NIGHTS.

Pebble Beach

Aperitif

Raspberry Bellini - £11.95
Virgin Bellini - £5.95

Want something to pair with your dessert?

Chateau Bastor-Lamontagne `Les Remparts de Bastor-Lamontagne,
Sauternes, Bordeaux, France
Grapes: Sauvignon Blanc, Semillion Bold, Sweet, Tangerine
100ml £8.00 | 75cl Bottle £45.95

H & H Madeira Medium Rich, Madeira, Portugal
Grapes: Furmint, Harslevelu Citrus, Elderflower, Blossom, Tropical Fruit, Mineral
50ml £6.95 | 75cl Bottle £39.95

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.