

MENU Du Jour

Starters

Roasted field mushroom and tarragon soup

Sourdough and Netherend butter

Tomato and red pepper arancini

Romesco sauce

Caramelised red onion and Goat's cheese tart

Parma ham, rocket, pesto

½ a dozen crevettes (shell on) (GF)

Samphire, garlic mayonnaise, lemon (£5 supplement)

Main Course

Slow-roasted leg of lamb

Root vegetable mash, red cabbage, spring vegetables, caper and mint jus

Beef stroganoff

Oyster mushrooms, paprika, brandy, gherkins, parsley, onions, sour cream and pilaf rice (£5 supplement)

Herb crusted fillet of salmon

Crushed new potatoes, tenderstem broccoli, dill butter sauce

Piedmontese peppers (GF, VGA)

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

Dessert

Chocolate delice

Blackcurrant coulis, pistachio ice cream

Blue cheese with chutney, crackers, celery, grapes (GFA)

Pistachio Ice Cream (GF)

Chocolate sauce

Iced nougat glacé

Toasted almonds, apricot coulis

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.