Starters

Asparagus soup with poached egg
Pan fried wood pigeon, panko breaded black pudding, wilted spinach, red wine jus
Watermelon, cured salmon and crab with avocado puree, pickled cucumber keta

Mains

Wild boar sausages and mashed potato with red cabbage marmalade, crispy leeks and red wine sauce
Sea trout with samphire and mussels, crushed new potatoes
Camembert fig and red onion tart with wild herb sauce and balsamic dressing

Desserts

Chocolate and hazelnut delice with hazel nut ice cream
Vanilla panna cotta, rhubarb consommé, meringue and preserved lemon puree
Selection of ice cream

Some dishes may not be suitable for those that have special dietary requirements, please ask our knowledgeable team.