

## **Appetisers**

***Goats Cheese and Summer Vegetable Salad (V)***  
*Baby carrots, broad beans, baby leeks, sorrel cress*  
**£7.50**

***Home Cured Gravavlax***  
*Wild garlic, cucumber, poached quail eggs*  
**£7.50**

***Pea Pannacotta***  
*Asparagus, pea, Parma ham, pea shoots*  
**£7.00**

***Pan Fried Foie Gras***  
*Cherries, yogurt, pistachios, dandelion, chocolate*  
**£8.00**

***Smoked Quail Breast***  
*Braised leg, apple and hazelnut salad*  
**£7.50**

***Wild Garlic & Spinach Soup***  
*Soft poached duck egg*  
**£6.50**

***Crab Raviolis***  
*Tomato and herb consommé*  
**£8.50**

## ***Main Course***

### ***Roast Rump of Lamb***

*Wild garlic, peas, girolle mushrooms*

**£18.00**

### ***Harefield Premier Sirloin Steak***

*Béarnaise sauce, large cut chips, confit tomato*

**£20.00**

*(Supp £7.50)*

### ***Poached Halibut***

*Samphire, carrot puree, loveage, clams*

**£18.00**

### ***Slow Cooked Rabbit***

*Poached loin, pearl barley, shimejai mushrooms*

**£17.00**

### ***Potato Tatin (V)***

*Caramelised onion, girolle mushrooms, baby leeks*

**£15.00**

### ***Roasted Fillet of Cod***

*Tomato and fennel risotto, clams, jus gras*

**£16.50**

### ***Pork Fillet and Braised Cheek***

*Caramel apple puree, savoy cabbage, baby onions*

**£16.50**

Please be aware some of our dishes may contain traces of nuts

## *Desserts*

### *Hot chocolate Fondant*

*Salted caramel sauce, caramelised walnuts, milk sorbet*

**£7.00**

### *Pistachio Soufflé*

*Pistachio ice cream*

**£7.00**

### *Mango and Passion fruit Trifle*

**£7.00**

### *White chocolate & Raspberry Mousse*

*Basil sorbet, fresh raspberries*

**£7.00**

### *Apricot Parfait*

*Apricot sorbet, brandy snap biscuits*

**£7.00**

### *Rhubarb Crème Brulle*

*Poached rhubarb, rhubarb sorbet*

**£7.00**

### *Selection of English Farmhouse Cheeses*

*Cheese biscuits, fruit chutney*

**£9.00**

### *Freshly brewed Cafetiere of Filter Coffee and Petit Fours*

**£3.50**