



Amuse Bouche

Roast Cauliflower Espuma

Croustade, basil pine nut pesto, burnt onion powder (M, E, G, N)

Starters

King Tiger Prawns

Lemon bisque, trofie pasta, chive-ginger relish, parmesan crisp (M, E, G, Cru)

£13.95 / **£12.68**

Mosaic of French Asparagus (Vg)

Cep puree, morels, wild garlic, edible flowers, sourdough crumb (M, G, Se)

£12.50 / **£11.36**

Pressed Terrine of Smoked Ham

Confit chicken, black pudding, runner bean-artichoke salad, baby figs, wholegrain mustard dressing

(G, Mu, Sul)

£12.95 / **£11.77**

Mains

Slow Roast Suffolk Chicken

Green asparagus, morels, wild garlic, pomme puree, cep soubise, roasting juices (M, Sul)

£22.95 / **£20.86**

Line Caught Wild Seabass

Sauce bouillabaisse, white beans, artichoke, confit tomatoes, Jersey royal potatoes, herb oil (F, M, Sul)

£24.95 / **£22.68**

Potage of Garden Vegetables (Vg)

Herb beurre blanc, soft poached hen egg, raw fennel, endive, crispy potato (M, E, Sul)

£16.50 / **£15.00**

Desserts

Buttermilk Pannacotta

Elderflower, Tonka bean, honeycomb, Yorkshire rhubarb (M, G)

£6.95 / **£6.31**

New Season Blackberry

Blackberry aero, pate de fruit, sorbet, olive oil powder, compote (M, E, G)

£6.95 / **£6.31**

Milk Chocolate and Almond Mousse

Feuilletine, brownie, caramelised almonds, salted caramel (M, E, G, N)

£6.95 / **£6.31**

Coffee and Petit Fours

£3.50 / **£3.18**

Prices in **bold** include Member Levy discount

Junior Members may order from the Bar Menu on request

Allergens - may contain ...

Ce = Celery Cr = Crustaceans E = Egg G = Gluten N = Nuts M = Milk Mu = Mustard Lu = Lupin

S = Soy Sul = Sulphites F = Fish Mol = Molluscs P = Peanuts Se = Sesame

Please ask the Food and Beverage Team for more information.