

EVENING MENU ALLERGEN CHART

DISHES	CELERY	GLUTEN	CRUSTACEA	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARDS	NUTS	PEANUTS	SESAME	SOYA	SULPHITES
TO START														
Cornish Fish Soup		●		●	●		●		●					●
Sea Bream & Salmon Tartare		●			●								●	●
Beef Carpaccio				●			●		●					●
Harissa Roast Chantenay Carrots										●		●	●	●
Barbecue Quail				●									●	●
TO FOLLOW														
Fillet of Hake	●				●		●							
Roast Garlic Chicken	●						●							●
Honey Glazed Duck Breast		●		●			●							
Coastal Rump of Lamb	●	●		●	●		●		●					●
Parisienne Gnocchi		●		●			●		●	● Pine Nuts				
STEAKS														
8oz Rump	●						●		●					●
Centre Cut Fillet Medallions	●						●		●					●
with Bordelaise Sauce							●		●					●
Boston Chop	●						●		●					●

EVENING MENU ALLERGEN CHART

DISHES	CELERY	GLUTEN	CRUSTACEA	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARDS	NUTS	PEANUTS	SESAME	SOYA	SULPHITES
SIDES														
Mesclun Salad							●		●	● Pine Nuts				●
Triple Cooked Chips														
Truffled Cauliflower Cheese							●		●					
English Purple Sprouting Broccoli				●	●									
TO FINISH														
Baked Alaska		●		●			●			●	●			●
Tangerine & Vanilla Namelaka		●					●							
Valrhona Chocolate Cremeaux		●		●			●							
Gariguette Strawberries		●		●			●							●
Selection of Artisan Cheese		●					●			●				●