

DINNER MENU

• 3 Courses £60 per person Including a book
Available 6.00pm – 9.00pm •

TO START

CRISPY DEVILLED WHITEBAIT
Sauce tartare, fresh lemon

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts

MR. WHITE'S SCOTCH EGG
Colonel Mustard's sauce

BELGIAN ENDIVE & BLUE MONDAY SALAD (V)
Fresh poached pear, candied walnut, merlot vinaigrette

MAIN COURSES

SIGNATURE FILLET OF BEEF À LA FORESTIERE
Fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico, buttered leaf spinach
Supplement £5.00

GRILLED SWORDFISH STEAK A LA NIÇOISE
Aubergine caviar, olive tapenade, sauce vierge with fresh basil

ROAST RUMP OF MOORLAND LAMB
Chive blanket, rosemary roasting juices, buttered French beans, gratin dauphonise

CREAMY POLENTA, AGED ITALIAN CHEESE (V)
Fricassée of woodland mushrooms, extra virgin olive oil

DESSERTS

70% DARK CHOCOLATE MOUSSE (V)
Crème Chantilly, meringue, hazelnut nougatine

STRAWBERRIES & CREAM
Vanilla panna cotta

SELECTION OF ICE CREAMS & SORBETS (V)
Ask your server for today's flavours

SELECTION OF FINEST CHEESES (V)
Vintage stilton, mature cheddar and ripe brie
As the great Perry Smith said "You only need three cheeses"
Supplement £3.00