



## Dinner Menu - 24<sup>th</sup> April 2026

### Beginning

<b>Crispy Pork Belly</b>	6
<i>Black vinegar and coriander salad</i>	
<b>French Onion Soup</b>	5
<i>Gruyère crouton</i>	
<b>Salt and Pepper Tofu</b>	5
<i>Cherry and orange hoisin dressing</i>	
<b>Whole Baked Camembert</b>	9
<i>Roasted garlic and cranberry, sourdough croûtes</i>	
<b>Smoked Salmon Roulade</b>	6
<i>Dill and lime mayonnaise, homemade crackers</i>	

### Middle

<b>Pork and Apple Wellington</b>	15
<i>Potato fondant, wholegrain mustard sauce, tenderstem broccoli</i>	
<b>Thai Peanut Chicken</b>	13
<i>Rice noodles and garlic choy sum</i>	
<b>Mediterranean Roasted Halibut</b>	16
<i>Tomato and borlotti bean cassoulet</i>	
<b>Cheddar Dauphinoise Pie</b>	12
<i>Celeriac purée, roasted beets</i>	
<b>Pea and Asparagus Risotto</b>	11
<i>Chive crème fraîche, parmesan crisp</i>	

### End

<b>Apple and Lavender Tarte Tatin</b>	5
<i>Crème anglaise, apple crisp, apple fruit roll</i>	
<b>Blood Orange and Dark Chocolate Cheesecake</b>	5
<i>Orange Chantilly cream, chocolate tuile</i>	
<b>Limoncello Sorbet</b>	5
<i>Lemon amaretti</i>	
<b>Rhubarb and Hibiscus Mille-Feuille</b>	5
<i>Hibiscus jelly, poached rhubarb</i>	