



Special Guest Night

Wednesday 3rd June 2026, 7.30pm

STARTER

Seared Hand Dived Scallops, Pea Puree, Pancetta, Mint and Lemon Hollandaise

OR

Pea and Mint Bavarois, Broad Beans, Lemon and Herb Oil (V)

SECOND COURSE

Chilled Asparagus Velouté, Chive Oil (V)

MAIN

Slow Cooked Fillet Beef, Truffle Pomme Puree, Heritage Carrots, Thyme and Red Wine Jus

OR

Wild Mushroom and Truffle Pithivier (V)

DESSERT

Lemon Tart, Raspberry Sorbet, Crème Fraiche