

# A la Carte Menu

## Starters

### Sautéed king scallops

with pea mousse, pea puree and scallop

veloute

£10.95

### Roasted foie gras

with cherry gel

£9.50

### Crispy tempura soft shell crab

with red pepper salsa and wasabi

mayonnaise

£10.95

### Goat's cheese mousse

with pickled beetroot and candied

hazelnuts

£7.50

### Chicken liver and foie gras parfait

with piccalilli, candied hazelnuts and

toasted brioche

£8.00

## Mains

### Sautéed fillet of English beef

with crispy bone marrow, dauphinoise

potatoes, buttered spinach and red

wine sauce

£24.95

### Crispy halloumi

with crushed peas, triple cooked chips

and tartare sauce

£14.50

### Sautéed breast of chicken

stuffed with a tarragon mousse,

parmesan and white truffle mash and

pepper sauce

£15.50

### Grilled whole local Dover sole

with marinated cray fish, new

potatoes, samphire and sauce vierge

£21.50

### Local venison saddle

with compote of puy lentils, potato

fondant, parsnip crisps and cherry

gel

£22.50

## Desserts

Hot chocolate fondant  
with sea buckthorn ice cream  
(please allow 10 minutes cooking time)  
£7.50

Spiced apple tarte tatin  
with vanilla bean ice cream  
£6.50

White chocolate and hazelnut creme brulee  
with raspberry sorbet  
£6.50

Peanut butter semifreddo  
with salted caramel ice cream and fresh raspberries  
£6.50

A selection of English cheese  
with quince jelly and biscuits  
£8.50