

## MENU GOURMAND

Seared Hand Dived Scottish Scallops with Salsify Purée,  
Champagne Sauce and Oscietra Caviar

Poached Tail of Dorset Blue Lobster,  
Cauliflower Puree, Lobster Butter Sauce  
with Perigord Truffle

Seared Foie Gras, Fig Poached in Port and Gingerbread

Griddled South Coast Line Caught Fillet of SeaBass,  
Briased Jerusalem Artichokes, Wild Mushrooms,  
Parsley Puree and Red Wine Jus

Lune Valley Lamb with Turnips, Onions and Thyme

Selection of British Cheeses  
( *as a supplement* )

Toffee Apple

Menu Gourmand £95

Wine Pairing £75  
Premium Wine Pairing £130

*To be taken by the entire table*  
*Please advise us of any allergies or dietary requirements*