

Main Courses Menu

Vegetarian Main Courses:

- Salt baked turnip, turnip and pistachio purée, leek ballontine, roasted leek consommé.
- Caramelised onion tart, braised shallots, pear and endive salad, pickled walnuts and onion bitter caramel.
- Butternut squash, mushroom and mascarpone wellington, garlic sautéed spinach, creamy mash potato.
- Grilled Provençal vegetables, wild garlic pesto, roasted Jersey Royals, honey whipped feta cheese.
- Roasted Jerusalem artichoke, braised hispi cabbage, granny smith apple, toasted sunflower seeds and mustard beurre blanc.
- Smoked cauliflower, roasted cauliflower and lime puree, seasonal wild mushrooms, buttered kale and toasted almond.

Fish & Shellfish Main Courses:

- Wild line caught turbot, onion purée, braised Roscoff onion, garlic spinach, fresh pear and crispy shallots.
- Pan seared local bream, red pepper and harissa puree, grilled courgette, hasselback Jersey Royals and crispy squid.
- Wild sea bass, roasted Jerusalem artichoke, pickled red grapes, rainbow chard, artichoke foam and sauce veronique.
- Roasted monkfish, spiced aubergines, preserved lemons, fennel kimchi, curried Jersey Royals, crispy chickpeas.
- Grilled lobster thermidor, tempura lobster claw, local tomato salad, rocket, parmesan, gently spiced lobster sauce, gratin potato.

Meat Main Courses:

- Veal fillet, roasted onion cream, capers, golden raisins, Roscoff onion, buttered kale and veal sauce.
- Seared corn-fed chicken breast and leg, mushroom puree, sweetcorn and wild mushrooms, braised iceberg lettuce with crispy pancetta.
- Roasted rack of lamb, courgette and basil puree, roasted red pepper, courgette and basil pesto spaghetti, crispy aubergines and lamb sauce.
- Pan seared duck breast, parsnip vanilla cream, roasted parsnips, braised red cabbage, spiced roasted tenderstem broccoli.
- Rare beef fillet, braised beef cheek, horseradish potato puree, roasted shallot, mushroom and crispy pancetta, garlic sautéed spinach.

All main courses are subject to seasonal changes along with sustainable availability from suppliers.

This list is by no means exhaustive. If you have had a main course before or an idea of a main course you would like, I would be more than happy to endeavour to create it for you.

Dietary requirements can usually be catered for with sufficient notice.