Discourse Menu
24th June 2016

Starter
Crab and smoked salmon salad with avocado, fennel and apple
Duck egg with asparagus, crispy Serrano ham and truffle dressing
Heritage tomato and mozzarella salad with spiced gazpacho dressing

Main
Lemon sole paupiette in tarragon cream with spinach and Jersey potatoes
Spring vegetable risotto with goats cheese
Guinea fowl with pommes Anna, wild mushrooms, spring greens and sherry vinegar sauce

Dessert
Summer fruit gratin with raspberry sorbet and poppy seed tuille
Gooseberry crumble tart with green apple sorbet and custard
Cheese board

£25.75 for 2 courses £29.90 for 3 courses

Includes half a bottle of house red or white wine
All prices are inclusive of 20% vat
An optional service charge of 12.5% is added to your bill
Items may be changed subject to availability
Please make us aware of any dietary requirements ahead of time to allow us to design a suitable alternative where possible