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### Starter

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Sanctum smoked salmon, buckwheat blini	£6.95
Roasted John Dory, poached rhubarb, tomato and basil consommé	£8.95
Pan fried foie gras, black pudding, vanilla apple, hazelnut vinaigrette	£10.50
Ballotine of chicken and girolles, poached red wine figs	£ 6.50
Chilled tomato gazpacho, basil oil	£5.50

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### Main

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Pan roasted fillet of wild salmon, white wine and caviar veloute	£ 18.50
Roasted sirloin of Hereford beef, Yorkshire pudding, red wine jus	£19.75
Confit belly of free range Berkshire pork, apple puree and tarragon jus	£15.95
Slow cooked Gressingham duck leg, orange jus	£18.50
English pea risotto, onion cream, shaved summer truffle	£ 15.95

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### Dessert

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Iced peanut butter parfait, poached cherries, cherry sorbet	£ 6.50
Crème brulee, shortbread biscuit	£ 6.50
Vanilla panna cotta with caramelised oranges	£6.50
Bitter Chocolate fondant, vanilla ice cream	£ 7.50

### Consultant Executive Chef - John Burton-Race

PLEASE NOTE THIS IS A SAMPLE MENU ONLY AND MAY BE SUBJECT TO CHANGE