



SAMPLE MENU

Berwick Lobster Soup 7

Tartare of Loch Morar Salmon with Seaberry Crème Fraiche 8

Rillette of Sanglier 'Wild Boar' with Beer Pickles 9

Cromer Crab Meat with Apple, Citrus and Cashew (Market Price)

Wild Grains, Falafel, Arabian Spices and Black Olive Caramel 11

Croustade of Sorrel and Spinach, Asparagus and Morels 10

(End of March Till End of May)

Venison Braised for Ages and 'Popped In a Pie' Rowanberry Sauce 23

Black Rock Roast Cod, Watercress and Horseradish 26

Slow Cooked Veal Cheek with Rather Nice Veal Sauce 28

Salt Marsh Lamb Rump with some Chestnut & Thyme Cooking Juices 31

Black Angus Beef Fillet 'Steamed on String' Winter Savoury and Wine 30

Market Fish (Market Price)

-Please ask about other nice dishes of today-

Desserts £8

Treacle Sponge 'Hot' Like When You Are Little

'Michel Cluizel' Chocolate with Rum and Raisin (Takes 10 Minutes)

Black Forest Cadeau

Pistachio Charlotte with Sauce Pistache

Tarte Tatin of Apples (For Two)

Fromagerie Cheese with Me Flapjack

Two Course Sunday Roast £30

t&c's Apply