

# STARDEAL MENU

£35 FOR THREE COURSES

*Includes a glass of Laurent-Perrier La Cuvée Brut NV Champagne or a Cocktail*

A glass of Champagne or a Cocktail on arrival

*Non-alcoholic alternative available*

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Amuse bouche

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Soup of the Day

Soused Herring, Apples, Samphire and Pomegranate Sauce

Confit Chicken, Tarragon Cake and Pickled Summer Vegetables (G)(N)

Warm Cauliflower Textures and Cheddar Cheese (V)

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Lemon Sole, Asparagus, Spinach, Pickled Mushrooms and Mussels Velouté

Sea Trout, Cous Cous Salad, Crispy Chicken Wings and Veloute (G)(N) - £6 Supplement

Slow Cooked Lamb Belly, Jersey Royal Potatoes, Peas and Bacon

Grilled Summer Vegetable Gâteau, Carrots, Bitter Salad and Rich Tomato Sauce (V)

## OPTIONAL SIDES - £5 each

Mashed Potatoes (V)

Sautéed Spinach (V)

New Potatoes with

Tomato Salad with

Runner Beans with Shallots (V)

Mint Butter (V)

Basil Olive Oil (V)

Rocket Salad with Parmesan

Triple Cooked Chips (V)

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Rhubarb-Strawberry Soup, Tonka Bean Sponge, Yogurt Sorbet (G)(N)(V)

Blackcurrant Tartlet, Elderflower Jelly, Vanilla-Elderflower Sorbet (G)(N)

Selection of Ice Creams and Sorbets (G)(N)(V)

## SOMMELIER'S WINE CHOICE

Gribble Bridge, Biddenden, Kent,  
England, 2015

*Ortega*

£9 (125ml) / £12.50 (175ml)

Southern Hills, Wentz, San Francisco Bay,  
USA, 2013

*Cabernet Sauvignon*

£9 (125ml) / £12.50 (175ml)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.