

## Table d'Hote Dinner Menu

### First Courses

#### Salad of Home Smoked Balcombe Venison

Celeriac & apple marmalade, raspberry vinaigrette

#### Seared Pavé of Wild Halibut

Risotto of forest mushrooms, cappuccino of cepe

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### Main Courses

#### Roast Loin of South Coast Monkfish

Braised Puy lentils, roasted shallots & pineau de charentais

#### Civet of Local Game Birds

Fondant potato, red cabbage & rich red wine sauce

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### Desserts

#### Warm Garden Plum & Almond Tart

Plum syrup & amaretto ice cream

#### Chef's Choice of British and Continental Cheese

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This three course menu is £37.00 inclusive of Value Added Tax.  
A discretionary service charge of 12.5% will be added to your account.

Coffee and Petit Fours - £4.00