



## MENU GOURMAND

(Sample)

Hand Dived Scottish Scallops  
*White Asparagus, Salty Fingers, Burnt Lemon*

Poached Native Lobster Tail  
*Cauliflower, Truffle*  
Optional Extra Course (Supplement £25)

Seared Foie Gras  
*Turnip and Prune Compote*

Turbot Stuffed with Langoustine  
*Morels, Reduction of Turbot and Langoustine Stock*

Rhug Estate Lamb  
*with Garlic and Thyme*

Elrick Log Cheese  
Flamed with Whiskey and Honey  
*Rhubarb and Gingerbread*  
Optional Extra Course (Supplement £15)

Piña Colada Bavarois  
*Pineapple, Coconut, White Rum*

Vanilla Poached Pear  
*Dark Chocolate Crèmeux, Choux*

**Menu Gourmand £120**

*Please advise us of any allergies or dietary requirements.  
A discretionary service charge of 15% will be added to your bill. All prices include VAT*