

# the herb garden



Monday – Sunday 6.00pm – 9.30pm

## *To Start*

Spinach & ricotta tortellini heritage tomato, red pepper ragu, shaved bella lodi parmesan	8	V
Pan seared wood pigeon breast baby beets, port jus, morels, black pudding fritter	9	GFO
Leg of rabbit & prosciutto cannelloni shaved truffle, smoked panchetta, mustard cream	10	GFO
Native lobster & king prawn cocktail lobster bisque beignet, compressed watermelon	12	GFO
Pan seared king scallops salmon bon bon, lardons, broad beans, garlic & artichoke puree	13	GFO

## *Mains*

Mille-feuille of grilled halloumi & forest mushrooms roast garlic polenta chips, pimienta coulis	16	V
Guinea fowl supreme potato rosti, runner beans, chorizo, poultry jus	18	GFO
Pave of seabass fillet chateau potatoes, poached hen's egg, creamed leeks, white wine sauce	20	GFO
Tasting of lamb herb crusted rump, cutlet wellington, garden greens, dauphinoise potato, lavender jus	23	GFO
Fillet of beef sweet potato croquette, lobster ravioli, wild mushrooms, wilted spinach, truffle jus	28	GFO

## *Something Sweet*

Melting chocolate brownie bombe vanilla ice cream, honeycomb, milk foam, caramel	9	V,GFO
Apple tart fine toffee caramel ice cream, Calvados flambe	9	V
Peach creme brulee caramelised peaches, homemade shortbread	8	GFO
Lemon meringue pie lemon curd ice cream, soft Italian meringue	8	
Local cheeses artisan biscuits, fruit bread, grapes, celery, quince jelly, chutney	10	GFO