



## PLATINUM JUBILEE DINNER MENU

serving historic coronation dishes, reimagined by our talented chefs for another generation to enjoy

**TWO COURSES £28.50    THREE COURSES £35.50**

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### TO START

**CREAM OF SPINACH & WATERCRESS SOUP (V)**

soft poached quail egg

**POACHED SALMON & HERB BALLOTINE**

fennel & lime salad, caperberries, savoury granola & caviar

**PAN-FRIED QUAIL BREAST**

wild mushroom pithivier, kale, shallot, blackberries & hazelnuts

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### TO CONTINUE

**ST GEORGE FILLET OF BEEF WELLINGTON**

bubble & squeak, bone marrow, glazed vegetables & quinta do crasto port sauce

**TEMPURA MONKFISH TAIL**

warm tartare sauce, confit potato, pea & mussel velouté

**ROAST CAULIFLOWER STEAK (V)**

cauliflower, braised chickpeas, wild garlic & walnut salsa

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### TO FINISH

**LEMON SWISS ROLL & AMARETTI TRIFLE**

**PEACH MELBA (V)**

yellow peach, raspberries, vanilla & flaked almonds

**AERATED COMTE CHEESE CUSTARD (V)**

blackberry & homemade sourdough crackers

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.