

Sample Menu

Starters

Dill coated salmon gravadlax
Mersea crab, poached lobster, avocado, caviar and lemon mayonnaise

Dingley Dell Prosciutto with chargrilled peach
brioche croutons, basil pesto, pickled radish and mizuna

Chargrilled asparagus with poached hens egg (V)
black truffle mayonnaise, rocket and herb oil

Main Course

Truffle butter roasted guinea fowl breast
guinea fowl croquette, pommes Anna, peas, broad beans and chicken jus

Fillet of halibut and tiger prawn
crème fraîche leeks, potato tuile and shellfish bisque

Spinach and ricotta ravioli (V)
sun blushed tomato, broad beans and pine nut beurre noisette

Dessert

Tart of summer fruits
local strawberries, blueberries, raspberries,
vanilla and basil with 'strawberries and cream' gelato

Dark chocolate millionaire shortbread
cherry, pistachio, 'cherries and cream' gelato

Coffee and Chocolates

Allergen menus available at the property

ROSÉ
by the river

Sunday 28th May & Sunday 25th June

£75.00 per person

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Book Online