

The West House

Today's dinner:

Bellini

White peach nectar, prosecco £6.00

Soup and Sandwich

Alexander soup, smoked salmon croque monsieur

Smoked Haddock

Warm haddock carpaccio, bacon dressing, pickled sea purslane, pea shoots

Terrine

Pressed Guinea fowl, foie gras and prune, leeks vinaigrette, toasted brioche

Mackerel

Marinated fillet, cucumber jelly, beetroot, frozen horseradish

Asparagus

Grilled asparagus salad, slow cooked ducks egg, pickled anchovies

Pork

Old spot belly, black pudding, carrot purée, confit turnips

Marsh Lamb

Grilled cutlet, slow cooked breast rasher, sweetbread, braised radish and peas

Chicken

Roast Temple farm label anglaise chicken, wild garlic gnocchi, girolles

Gurnard

Local fillet, cuttlefish, sea vegetables, bouillabaisse sauce

Sea Bream

Grilled fillet, marsh samphire, brown shrimp, sea weed and caper butter

Rhubarb and custard

Vanilla crème brulee, rhubarb, brandy snap

Crunchie

White chocolate honeycomb parfait, dark chocolate sorbet

Strawberries and cream

Crème fraiche panna cotta, strawberries, sugar frosted tarragon

Elderflower

Rice pudding soufflé, Gooseberry and elderflower sorbet

Cheese

A selection of British Isles cheeses from Neals yard dairy, oat biscuits, treacle soda bread, pickles & chutney

(£3.00 supp or £9.00 as extra course)

£35.00 – Three Courses

Coffee or Infusions: £3.50 Mineral Water: £3.50 (75cl bottle)

A discretionary service charge of 12.5% will be added to your bill.

Cow Canvases by James Bartholomew are available to purchase