

The West House

Today's dinner:

Mullet

Red mullet escabeche, carrot sorbet, bitter cress

Smoked Haddock

Warm haddock carpaccio, bacon dressing, pickled rock samphire, pea shoots

Carbonara

Slow cooked hens egg, linguine, pancetta, parmesan

Tongue

Pickled ox tongue and mushrooms, cured foie gras, quails egg, wild sorrel

Scallop

Rye bay scallops, lentils, apple and hazelnut

Rabbit

Pork and pistachio stuffed rabbit leg, endive and bacon, mustard butter, wild chervil

Lamb

Roast rump of Romney lamb, wild garlic purée, spinach

Pork

Slow cooked Gloucester old spot belly, baby carrots, roast scallop, coconut milk

Wild bass

Grilled fillet, purple sprouting broccoli, foamed hazelnut butter, capers

Hake

Roast hake, white bean salsa, buttered sea greens

Jelly and Ice cream

Blood orange jelly, blood orange sorbet

Pear

Douglas fir pine poached pear, goats curd brandy snap

Snickers

Chocolate caramel pot, salted peanut ice cream wafer

Rhubarb and Custard

Crème Brulee, rhubarb juices and sorbet

Cheese

Three British Isles cheeses from Neal's yard dairy, oat biscuits, soda bread, chutney
(£3.00 supp or £9.00 as extra course)

Dinner Price: £35.00 per person

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

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

All prices include vat@17.5%

Paintings by Lindsay Denning and photos by Sebastian Edge are available for purchase, please ask for details