

# JULY SET MENU

*Welcome*

2 COURSES £25

3 COURSES £30

## START

CREAM OF BUTTON MUSHROOM SOUP  
Crème Fraiche | Crispy Shallot Rings | Chive Dressing

CRISPY PORK CHEEKS IN PANKO BREADCRUMBS  
with Sauce Ravigote

CRISPY TEMPURA OF JUMBO PRAWNS  
Cucumber dill & pinenut salad | Makrut lime Vinaigrette | Kaffir Lime leaf Mayo

HOT SCOTCH EGG WITH A RUNNY YOLK  
Brown Sauce | Piccalilli

WHIPPED GOATS CHEESE & YELLOW TOMATO SALAD  
Cucumber & Hendricks Gelato | Toasted Sunflower Kernels | Sunset Honey Mustard Vinaigrette

PRAWN & GAMBA  
Kalamata Olive | Sun Blush Tomato | Cocktail Sauce

## MAIN

### COTTAGE PIE

Beef & Rosemary Jus | Brown Sauce | Minted Peas | Fresh Spinach

### CHICKEN LABRA CURRY

Coconut Milk | Lime Leaf Basmati Rice | Paratha Bread

### ASPARAGUS & GARDEN PEA RISOTTO

Spring Onion | Parmesan | Pea Dressing

### DINGLEY DELL CRISPY BELLY PORK

Hispi Cabbage | Fried Onions | Garlic Cream | Roasted Potatoes

### RAVIOLI OF TRUFFLE & JERUSALEM ARTICHOKE

Garlic Butter Sauce | Basil Oil

### KING PRAWN & SEAFOOD A LA KING

Cream wine sauce | steamed rice | mushrooms | peppers

## DESSERT

### STRAWBERRY PAVLOVA

Jersey Fresh Cream | Wild Strawberry Ice Cream

### STICKY TOFFEE PUDDING

Caramel Fudge Sauce | Vanilla Ice Cream

### TWO CHEESE & BISCUITS

