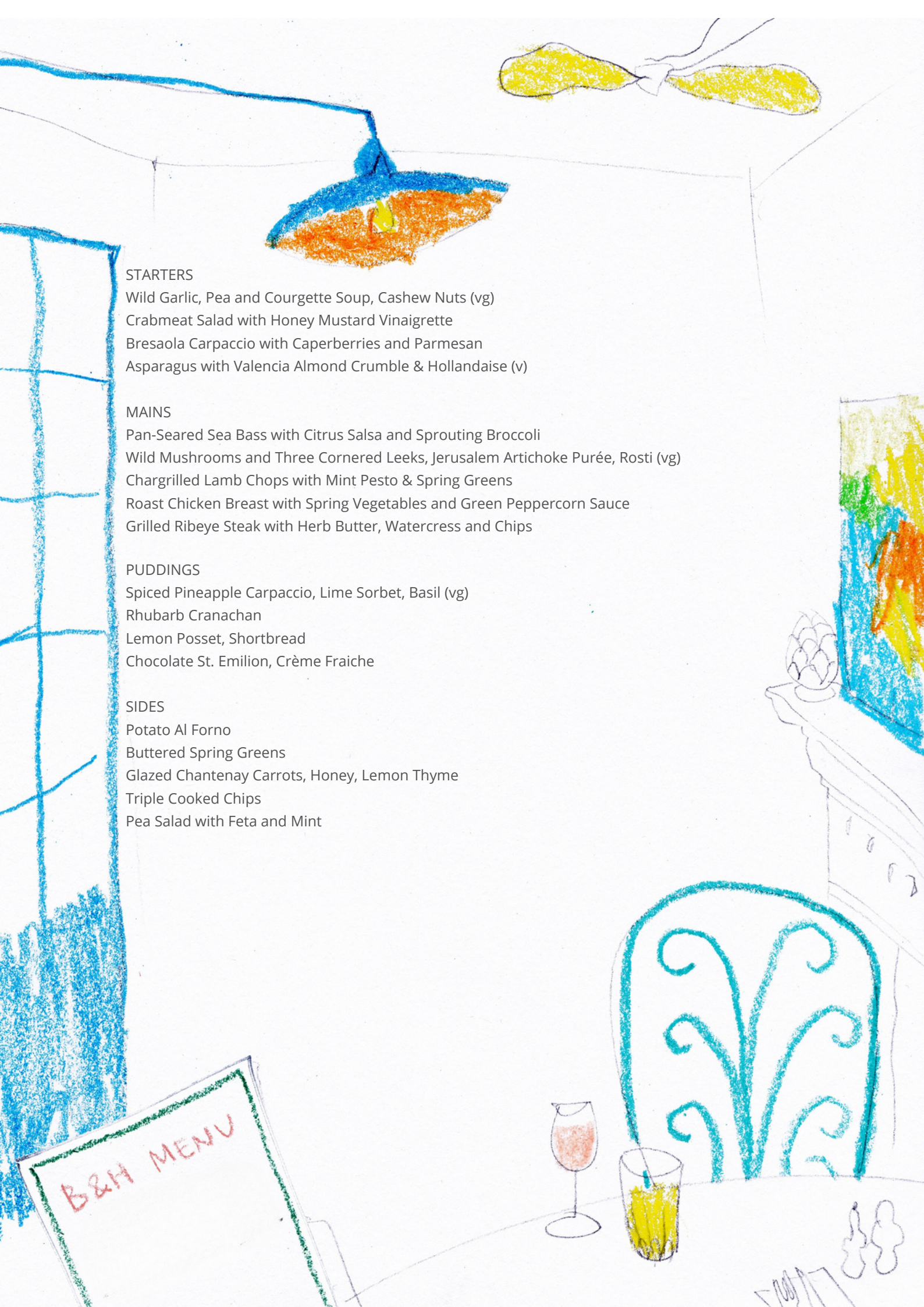




STARTERS

Wild Garlic, Pea and Courgette Soup, Cashew Nuts (vg)
Crabmeat Salad with Honey Mustard Vinaigrette
Bresaola Carpaccio with Caperberries and Parmesan
Asparagus with Valencia Almond Crumble & Hollandaise (v)

MAINS

Pan-Seared Sea Bass with Citrus Salsa and Sprouting Broccoli
Wild Mushrooms and Three Cornered Leeks, Jerusalem Artichoke Purée, Rosti (vg)
Chargrilled Lamb Chops with Mint Pesto & Spring Greens
Roast Chicken Breast with Spring Vegetables and Green Peppercorn Sauce
Grilled Ribeye Steak with Herb Butter, Watercress and Chips

PUDDINGS

Spiced Pineapple Carpaccio, Lime Sorbet, Basil (vg)
Rhubarb Cranachan
Lemon Posset, Shortbread
Chocolate St. Emilion, Crème Fraiche

SIDES

Potato Al Forno
Buttered Spring Greens
Glazed Chantenay Carrots, Honey, Lemon Thyme
Triple Cooked Chips
Pea Salad with Feta and Mint

B&H MENU