

# ROYAL ASCOT 2017

THE SET MENU IS AVAILABLE FROM 11AM TILL 2PM & ALSO FROM 6PM UNTIL 9.30PM

WE ALLOCATE THE TABLE FOR 2 HOURS

## STARTERS

Salmon, avocado, yuzu jelly, fennel, radish and cucumber

Duck liver parfait, brioche and blackberry

Grilled goats cheese with chicory, lambs lettuce, walnuts and raspberries

Black pudding and chorizo croquettes with red pepper ketchup

Mackerel escabeche, buttermilk, rye croutes and coriander

## MAIN COURSES

230g British fillet steak served with triple cooked chips, Portobello mushrooms, tomatoes and red wine jus

Corn fed chicken breast, forest mushrooms, spinach, potato gratin and truffle jus

Pan seared sea bass, celeriac purée, glazed chicory, asparagus and lemon and parsley cream

Cod supreme, jersey royals, datterini tomatoes, broad beans and a shellfish sauce

Gnocchi, parmesan, onion shells, tomatoes, olives and mascarpone

## DESSERTS

Mixed berry pavlova with vanilla ice cream

Vanilla cheesecake with peaches and peach sorbet

Chocolate mousse, passion fruit and cocoa nibs

Lemon tart with raspberry sorbet

Selection of British cheeses served with a homemade chutney and biscuits

2 courses £49.50 / 3 courses £62.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 10% will be added to your bill & VAT is included