



Starters

CHICKEN LIVER PARFAIT, SMOKED BACON BRIOCHE, APPLE
WATERCRESS, ONION MARMALADE

COLD SMOKED SALMON, HORSERADISH, SALAD OF SUMMER PEAS, BROAD BEANS, PEA
SHOOTS

RED CLIFF LODGE SEASONAL SOUP

(V) ST. TOLAS GOATS CHEESE MOUSSE, CHICORY, PEAR
PICKLED AND ROASTED BEETROOT, HAZELNUT BRITTLE

Main Courses

ROASTED SUPREME OF CHICKEN, CELERIAC, BRAISED CELERY, BACON CREAM

SLOW COOKED PORK BELLY, CARROT PURÉE, CARROT AND CORIANDER,
SLOW BRAISED RED CABBAGE, CIDER JÜS

PAN-SEARED COD, BASIL GEL, HERITAGE TOMATO AND FENNEL SALAD,
BLACK OLIVE OIL

PAN- SEARED SALMON, CONFIT POTATO, LONG STEM BROCCOLI, BABY LEEK, HONEY
AND MUSTARD HOLLANDAISE

MAIN COURSES SERVED WITH SELECTION OF SEASONAL VEGETABLES & POTATOES

DESSERTS

CHOCOLATE TART GANACHE, WHITE CHOCOLATE MOUSSE, HAZELNUT CRÉMEUX

CARAMELISED LEMON TART, RASPBERRIES, MERINGUE, CRÈME CHANTILLY

SELECTION OF ICE-CREAM AND SORBET

ORANGE AND ROSE POACHED RHUBARB, PISTACHIO CAKE, VANILLA CUSTARD

FRESHLY BREWED TEA OR COFFEE