

Plated Main Courses

Cooked predominantly from our huge terracotta wood-fired ovens, which give our dishes an unmatched succulence and unique taste. With top quality ingredients and imaginative flair, you have all the ingredients for a first-class dish.

OTHER MORE EXOTIC MEAT AND GAME ARE ALSO AVAILABLE; SUCH AS KANGAROO, OSTRICH, WILD BOAR, BISON, BUFFALO, YOUNG GOAT AND VENISON.



❑ FILLET OF VENISON



❑ WOOD-ROASTED BREAST OF GUINEA FOWL

BIRDS

Wood-roasted Corn-fed Chicken Breast marinated in Shallots and Thyme on a bed of Potato & Celeriac Mash with Roasted Baby Leeks, Wilted Red Chard served with Beetroot Jus and Homemade Rocket Pesto

Wood-roasted Corn-fed Chicken Breast marinated with Lemon, Tarragon and Garlic served on a bed of Wild Mushroom Risotto and Green Beans with a Wild Mushroom Jus

Wood-roasted Corn-fed Chicken Breast marinated with Lime, Ginger and Garlic on a bed of Saffron and Wood-roasted Butternut Squash Risotto, Sugar Snap Peas, Red Pepper Oil and Rocket Pesto

Wood-roasted Corn-fed Chicken Breast marinated with Sweet Paprika and Oregano served on a bed of Sweet Potato & Basil Mash, Sugar Snap Peas and Wood-roasted Baby Leeks served with a Wild Mushroom & Cream Jus

Wood-roasted Corn-fed Chicken Breast stuffed with Roast Leek served on a bed of Roasted Autumn Vegetables – Fennel, Parsnips, Carrots and Baby Beetroot - with a Sake, Green Peppercorn & Cream Sauce and Coriander Pesto

Wood-roasted Duck Breast marinated with Lemon and Thyme served with Wood-roasted Fennel and Carrots, Haricot Beans and Pancetta Cassoulet

Wood-roasted Breast of Duck seasoned with Five Spice on a bed of Lime, Ginger, Spring Onion Mash, Sugar Snap Peas and Baby Corn Broth

Wood-roasted Breast of Duck marinated in Sweet Soy and Mild Chilli with Apple & Fennel Rosti, Baby Bok Choy, Carrots and Plum & Palm Sugar Jus

Wood-roasted Breast of Guinea Fowl

marinated in Garlic and Thyme served with Roasted Red Peppers and Red Onions, Fresh Asparagus and Anya Potatoes served with Cranberry & Thyme Jus

Wood-roasted Breast of Guinea Fowl

marinated in Orange Zest and Marjoram with Wood-roasted Baby New Potatoes, Fine Green Beans and roast Carrots served with Beetroot Jus and Homemade Rocket Pesto

Grilled Breast of Guinea Fowl wrapped in Pancetta with fresh Tomato Salsa and Yellow and Green Courgette, Lemon & Mustard Seed Salad

Wood Pigeon on a bed of Chorizo & Roast Garlic Mash, Fine Green & Yellow Beans served with a Wild Mushroom & Sherry Jus

Individual Skewers of Wood-roasted Turkey with Crispy Pancetta served with Sweet Potato & Roasted Garlic Mash, Roast Leeks and a Calvados Cream Sauce

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❑ WOOD-ROASTED CORN FED CHICKEN



❑ SQUID AND CHIPS

MEAT

Wood-roasted Loin of Cured Pork 'Lomo' on a bed of Saffron Risotto and Chinese Broccoli with Shards of Parmesan and Truffle Oil

Grilled Leg of Lamb marinated in Moroccan Chermoula of Garlic, Parsley, Coriander, Saffron, Hot Paprika and Lemon served with Cous Cous, Roasted Red and Yellow Peppers, Sugar Snap Peas and Tagine Flavoured Jus

Grilled Leg of Lamb marinated in Lemon Grass, Ginger, Garlic and Lime Leaves served with Baby Bok Choy, Tamarind and Palm Sugar Jus

Grilled Leg of Lamb marinated in Rosemary, Garlic and Lemon Zest served with grilled Mediterranean Vegetables (Peppers, Courgettes and Red Onions), Baby New Minted Potatoes and Redcurrant & Thyme Jus

Rack of Lamb with a Herb Crust on a bed of Sweet Potato & Truffle Oil Mash served with Sugar Snap Peas, Asparagus and Red Wine and Thyme Jus

Rack of Lamb with a Herb and Lemon Myrtle Crust on an Apple, Potato & Fennel Rösti with Sugar Snap Peas and Asparagus served with rich Cranberry Jus

Fillet of Lamb dusted with Lemon Myrtle served on a bed of Roasted Parsnips, Carrots, Baby Beetroots and New Potatoes with rich Port Jus and Mint & Garlic Mojo

Wood-roasted Lamb Shanks on a bed of Roasted Parsnips, Carrot, Jerusalem Artichokes, Baby Beetroots and New Potatoes served with a rich Port Jus and Mint & Basil Pesto

Pepper Fillet of Beef with Whisky and Caramelised Garlic, Wood-roasted Carrots & Parsnips, Fresh Sugar Snap Peas and Anya Potatoes served with Hollandaise Sauce

Fillet of Beef with Potato & Apple Rösti served with Sugar Snap Peas and Wood-roasted Carrots with a Green Peppercorn Cream Sauce

Fillet of Venison, marinated in Port, Thyme and Juniper with Wood-roasted Potatoes, Leeks, Carrots, Baby Beetroot and Parsnips served with a Red Wine and Thyme Jus

FISH

Wood-roasted Fillet of Salmon served with Kidney Bean, Puy Lentil, Courgette and Pepper Tagine, topped with Roasted Aubergine and Minted Yoghurt

Salmon glazed with Tamari, Sake and Palm Sugar served on a bed of Lemon, Saffron and Butternut Squash Risotto with Baby Bok Choy

Fillet of Salmon cooked with Tarragon, Crushed Pink Peppercorns and Tangerine Juice on a bed of Wood-roasted Baby New Potatoes with Mangetouts and zingy Herb Salsa

Seared Tuna Loin marinated in Lime and Ginger with Wasabi Roasted New Potatoes, Roasted Red Pepper and Red Onions and Fine Green Beans served with a Tsuyu Shitake, Miso Dressing

Fillet of Salmon with Fennel, Dill and Lemon Butter, Minted Baby New Potatoes, Mixed Baby Leaf Salad and Hollandaise Sauce

Chargrilled Marinated Squid with Lemon, Chilli & Herbs served with fresh Shoestring Fries and Red and Green Salsas.

Seabass grilled with a Cashew, Coriander & Coconut Spice Paste served on a bed of Stir Fry Noodles, Red and Yellow Peppers, Chinese Greens, Spring Onion, Bean Sprouts and Coriander with a light Mirin & Teryaki Dressing

Fillet of Sea Bream served with an Anise Salsa Verde on a bed of Saffron Lemon Risotto, Fine Green Beans and Wood-roasted Artichokes

Roasted Red Mullet with Lime, Ginger and Bay on Chunked Lobster and Scallion Mash with Greens and a Lemon Fennel Cream Sauce

Wood-roasted Baked Red Snapper with Green Harissa served on Beetroot Risotto with Baby Leeks and Sugar Snap Peas