

# PATTERSON'S

## Starter £15.00

### **red mullet on a niçoise garnish**

tomato fondue, olives, marjoram and basil leaf

### **seared scallops**

broad beans and lemon emulsion

### **glazed calf's sweetbreads**

langoustine, salsify and langoustine gravy

### **medallion of duck foie gras**

green lentils, celeriac fondant and hazelnut vinaigrette

### **roast breast and leg of bresse pigeon**

thyme crumbs, sugared garlic and grilled vegetables

### **goat cheese and ricotta terrine**

truffle dressing, country bread and leaf salad

## Main £20.00

### **sea bass**

lemon carrots, potato purée and mint pesto (supplement £3.00)

### **monkfish tail**

ragout of lobster, mussels, sweet peppers and pak choi

### **salmon three ways**

roasted, tempura and smoked salmon, parmesan polenta and mushroom consommé

### **middle white pork from huntsham farm**

belly, loin and fillet, with its own sausage wrapped in streaky bacon, creamy sauerkraut in a puff pastry case and glazed button onion, pork jus (supplement £3.00)

### **loin of herb crusted lamb**

portobello mushroom and aubergine tart, parisienne carrots and swede, lamb jus with cherry tomato and basil split with olive oil

### **duckling leg and breast**

with glazed baby beetroot and turnips in a sweet and sour sauce, baby leaf spinach and fondant potato

### **roast butternut squash risotto**

red onion foam and thyme jus

## Dessert £10.00

### **crème brûlée a la bergamot**

pineapple in pastis and piña colada sorbet

### **orange tart**

yogurt and black pepper sorbet, vanilla financier

### **composition of chocolate**

tia maria sabayon

### **grannie smith parfait**

blackberry foam and spiced honeycomb ice cream

### **sorbets and ice creams**

home made selection

### **selection of british and french cheese**

(supplement £3.00)