

# PATTERSON'S

## STARTER £15.50

Smoked Haddock Soufflé  
Cod Brandade, Fried Quail Egg, Chive White Wine Sauce With Avruga Caviar

Roast Lobster Salad Supplement £2.00  
Yuzu And Ginger Dressing, Broad Beans And Peas

Braised Cornish Brill  
Sherry Vinegar, Bacon, Brown Shrimps And Baby Spinach

Squab Breast, Confit Leg  
Crushed Pumpkin, Black Pudding And Beetroot Jus

Ham Hock And Foie Gras Terrine Supplement £2.00  
Piccalilli And Toasted Country Bread

Risotto Milanese  
Confit Leek, Asparagus And Truffle

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## SECOND COURSE £21.00

Fillet Of Sea Bass Supplement £3.00  
Artichoke And Leek Roulade, Barigoule And Tapenade Dressing, Fennel Confit

Monkfish Tail  
Courgettes Filled With Smoked Aubergine And Goats Cheese, Celeriac Puree And Fine Herb Fish Sauce

Seared Scallops  
Won Ton Of Pork Belly, Wild Mushroom And Shallots, Spiced Carrot Puree, Pommery Mustard Cream

Sirloin Of Beef Supplement £3.00  
Fat Chips Cooked In Goose Fat, Red Onion Compote, Semi Dried Tomato, French Beans With Shallots, Red Wine Jus

Confit Saddle Of Lamb  
Shallot And Garlic, Fricassee Of Button Onion, Baby Leek And Cherry Tomato, Parisienne Potato In Oregano Oil

Duck Breast  
Roasted Fig In Foie Gras Butter, Fondant Potato, Pear And Enoki Mushroom, Toasted Almonds And Griottine Jus

Pizza - With Hickory Smoked Duck Egg Yolk, Pepper And Aubergine, Tomato Confit, Nicoise Olives, Stracciatella Cheese And Pesto Dressing

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## DESSERT £10.50

Pain Perdu - Mixed Berry Puree, Caramel Ice Cream

Cassonade Of Pear - Spiced Bread Brulee, Coconut Ice Cream

Tart Tatin - With Vanilla Ice Cream

Trio Of Chocolate Mousse - Kumquat And Honeycomb

Sorbets And Ice Creams - Home Made Selection

Cheese Plate - Apple And Walnut Salad (Supplement £3.50)

A DISCRETIONARY GRATUITY OF 12.5% WILL BE ADDED TO THE TOTAL BILL