



Five Course Tasting Menu £39

The Retreat Dining Club Members Save £10 only £29

"Cooking is first of all about the quality of ingredients"

Head Chef - David Cameron

Chef's Appetiser



Starter

Seared Sea Bass

Seared sea bass, caponata with an olive, caper and tomato dressing



Main

Loin of Pork

Roasted loin of local pork, wholegrain mustard cream potato, braised Savoy cabbage with a cider and tarragon cream



Pre-Dessert



Dessert

Golden Syrup and Pecan Tart

Golden syrup and pecan tart with homemade cinnamon ice cream

Course Alternatives

"I have the simplest taste. I am always satisfied with the best"

Oscar Wilde



Starters

Supplement

Pigeon and black pudding

Pigeon and black pudding, pickled vegetables and a beetroot and walnut salad

£0

Emmenthal soufflé

Twice baked emmenthal soufflé with a spring onion and cheese fondue

£0

Sea bass and scallops

Sea bass and scallops, caponata petit prawn ravioli with an olive and tomato dressing

£5



Mains

Fillet of beef

Fillet of beef, Lyonnaise potatoes seared foie gras and wild mushroom and maderia jus

£9

Roasted cod

Roasted fillet of cod, wilted winter greens and white bean and parsley sauce

£0

Spinach gnocchi

Spinach and ricotta gnocchi with artichoke veloute and baby vegetables

£0

Chateaubriand (for two diners to share)

Chateaubriand of beef with field mushrooms, roasted vine tomatoes, pommes paille and bearnaise sauce, served with seasonal potatoes and buttered vegetables

£18



Desserts

Apple and sultana pudding

Apple and sultana sponge pudding, vanilla sauce and lemon curd ice cream

£0

Rich dark chocolate and orange fondant

Hot chocolate fondant with a malted milk ice cream

£4

Cheese can be taken as a dessert or as an additional course

The Retreat Cheese Board

Chef's selection of British and Continental cheeses

£4 / £8



Coffee

Freshly ground coffee and petits fours

Freshly ground filter, espresso, cappuccino or decaffeinated coffee (or a selection of teas) with homemade petits fours

£4

