

HIBOU BLANC

TWO COURSES £25
THREE COURSES £30



Courgette soup (v)

mini goats cheese croque monsieur - truffle and hazelnut pesto

Ham hock and jersey royal terrine

Soft boiled egg - baby gem - fine beans - salad cream

Rillette of fresh and smoked stream trout

Dressing of roast red pepper, tomato and tarragon - warm crumpets



8oz dry aged ribeye steak au poivre

Fries - peppercorn sauce
(£5 supplement)

Glazed confit chicken

creamed potato - English peas - baby onion - truffled chicken sauce

Soufflé Arnold Bennet

Smoked haddock soufflé - fondue of peas, leeks and spinach - Mrs Kirkhams Cheddar cheese sauce - green salad

Provençal vegetable tart finè

tomato fondue - garlic aioli - green olive tapenade



English Strawberry pavlova (v)

Strawberry's - meringue - thick cream

Apricot frangipane tart (v)

Clotted cream - camomile

Thick slice of Blue Stilton

Almond financier - fig - apple caramel

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

10% discretionary service charge will be added to your bill



DESSERTS

Apricot frangipane tart £7.50 (v)
Poached apricot - camomile - clotted cream

English Strawberry pavlova £8.95 (v)
Strawberry's - meringue - thick cream

Summer fruit pudding £10.50 (v)
chilled creme anglaise

Set white chocolate custard £9.50 (v)
Raspberries - raspberry sorbet - pistachio shortbread

Selection of fine and unusual cheeses £14.50
Fruit and nut crackers - spiced apple chutney

HIBOU BLANC

STARTERS

Courgette soup (v) £7.50

Mini goats cheese croque monsieur - truffle and hazelnut dressing

Italian burrata mozzarella (v) £9.50

Isle of Wight tomatoes - Kalamata olives - dressing of roast pepper, tomato and tarragon

Ham hock & jersey royal terrine £9.50

Soft boiled egg - baby gem - fine beans - salad cream

Steak tartare £13.50

Pickles - cornichons - shallots - parsley - hot toast

Prawn cocktail £11.95

Baby gem - tomato - avocado - cocktail sauce - buttered brown bread

Tempura of red mullet & king prawns £12.50

Piperade - roast fennel - chorizo - garlic aioli

Lindesfarne oysters

Mignonette dressing - Tabasco - lemon
1 - £2.95 6 - £16.95 12 - £29.95

12g Petrossian Beluga caviar £40

With a glass of champagne £48

TO SHARE

Dry aged Chateaubriand £75.50

Triple cooked chips - large green leaf salad - cafe de Paris butter

Whole roast corn fed chicken £45.50

Crispy potato terrine - Caesar salad - garlic aioli

MAINS

Roast breast of chicken £23.50

Creamed potato - crispy leg - broccoli - morel mushroom sauce

Lamb rump £26.95

Pesto glazed aubergine - chickpea chips - vine tomato - globe artichoke - lamb sauce

10oz dry aged ribeye steak £31.95

Triple cooked chips - fine beans - cafe de Paris butter

Fillet of halibut £29.50

French style peas - pancetta - potato gnocchi

Fillet of bream £27.50

Warm tart of leek and crab - herb salad - sauce vierge

Beer battered cod £16.50

Triple cooked chips - crushed peas - tartare sauce

Whole local landed lobster £29.95

Triple cooked chips - large green salad - choice of garlic butter or Thermidor sauce

600g Dover sole meunière £39.95

Brown shrimps - caper - lemon - parsley - new potatoes

Double baked cheese soufflé (v) £17.95

Emulsion of leeks and mushrooms - Parmesan cream - large green salad

Provençal vegetable tart finè (v) £18.50

marinated globe artichoke - tomato fondue - garlic aioli - green olive tapenade

SIDES

Triple cooked chips £3.50

Truffle and Parmesan fries £4.50

Herb buttered heritage potatoes (v) £3.95

Buttered seasonal vegetables (v) £4.50

Large green salad (v) £3.95

SAUCES

Peppercorn sauce £3.50 - Bearnaise sauce (v) £3.50 - Diane sauce £3.50 - Red wine sauce £3.50