

# 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

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**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

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### **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

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### **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

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### **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

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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

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