



1866 Summer Menu

(Available June, July and August)

Starter

THE BEST OF BRITISH CURED MEAT

British cured prosciutto, chorizo, venison, salami & pickled baby vegetables

MOULES MARINIERE

South coast mussels cooked in a garlic, cream & parsley sauce

ASPARAGUS AND DUCK EGG

British asparagus & poached duck egg with wild herb hollandaise

Main Course

PORK BELLY AND APPLE

Roasted pork belly, wilted sprouting broccoli, sage mash & burnt apple puree

GRILLED SEAFOOD

Grilled seabass, salmon, tuna, jumbo prawn, chive buttered baby potatoes, wilted spinach & saffron aioli

MUSHROOM WELLINGTON

Portabella & wild mushroom duxelles in puff pastry crust with fine beans, sauté potatoes & tarragon jus

TODAYS CHEF SPECIAL

Please see our black board for today's special

Dessert

PEACH, PINEAPPLE AND MANGO

White peach sorbet, grilled pineapple & mango gel

STICKY TOFFEE

Sticky toffee pudding & salted caramel sauce

EATON MESS TART

Strawberry pastry case, fresh berries, vanilla cream, raspberry meringue & wild strawberry puree