

IOD

Restaurant

SET MENU

2 courses – 26.00

3 courses – 28.75

STARTERS

Chefs soup of the day (V)

Pressed terrine of confit and smoked duck
pineapple relish

Warm salad of baby spinach, crispy bacon and croutons
free-range poached egg

King prawn tempura, Asian noodle salad
papaya and ginger dressing

Devonshire crab risotto with lobster jus

Venison carpaccio, shaved parmesan and truffle oil
(suppl. 1.95)

Asparagus spears and wild mushroom salad with crostini (V)

Gravadlax marinated with orange and dill

SIDE DISHES

Buttered leaf spinach	4.10	Mixed salad	3.10
French beans	3.10	Rocket and parmesan	3.10
Chunky chips	3.10	Vine tomato and onion salad	3.10
Sauté potatoes	3.10		

MAIN COURSES

Grilled fillets of lemon sole
niçoise salad and lobster oil

Baked fillet of hake with crushed Jersey Royals and chorizo
salsa verdi dressing

Seared Oban scallops, black pudding, mint-scented pea purée
chive butter sauce
(*suppl. 2.25*)

Fillet of sea bass with baby spring vegetables, crab beignets
lemongrass fish cream

Feta and spinach parcel with a artichoke and red pepper soufflé (V)

Grilled calves liver and bacon with chunky chips

Fillet of Oxfordshire beef mushroom ravioli
shallot tarte tatin
(*suppl. 3.25*)

Old Spot pork cutlet, apple crisps, chive mash
Calvados cream

Herb-crusting rump of Elwy Valley lamb, dauphinois potato
compote of Mediterranean vegetables

Breast and confit of duck, smoked bacon rosti, leaf spinach
kumquat jus

Breast of free-range chicken, Sarladaise potato
tomato chutney and courgette frit

DESSERTS

Lemon curd tart with elderflower sorbet

Plum and coxes apple tarte tatin
(*please allow 12 minutes*)

Compote of fruits with a peach and champagne crush

Selection of ice-creams and sorbets

Dark chocolate and raspberry torte

Grand Marnier panacotta with an orange salad

Selection of British cheeses with quince jelly
(*suppl. 2.95*)