

## Salads

<b>Salad smoked Fish &amp; Tomato</b>	<b>21.5</b>
<i>Salmon, trout, and mackerel with walnut dressing</i>	
<b>Salad Camembert &amp; Macadamia (V)</b>	<b>19.50</b>
<i>Date-fig crema</i>	

## Starters

<b>Swordfish ceviche &amp; Avocado</b>	<b>17.5</b>
<i>Tomato salad and sepia-coral</i>	
<b>Salad of calf roast beef &amp; Lobster</b>	<b>22.5</b>
<i>Samphire, sea lavender and aioli</i>	
<b>Carpaccio of beef &amp; Wakamé</b>	<b>19</b>
<i>Furikake and curry-crackling</i>	
<b>Scallops &amp; Citrus-salsa</b>	<b>16.5</b>
<i>Avocado and coriander</i>	

## Mains

<b>Half Lobster &amp; Risotto 'fruits de mer'</b>	<b>29</b>
<i>Sea-vegetables and lobster sauce</i>	
<b>Freshly baked Rainbow trout &amp; Grilled tomato</b>	<b>26.5</b>
<i>Potatoes and basil-sauce</i>	
<b>Iberico pluma &amp; Langoustine</b>	<b>29.5</b>
<i>Fresh pasta and prawn-essence</i>	
<b>Roebuck steak &amp; Summer truffle</b>	<b>32</b>
<i>Chicory and mushrooms</i>	
<b>Supplement baked duck liver</b>	<b>9</b>

## Desserts

<b>Cheese platter from Gastrovino</b>	<b>14</b>
<i>Five matured cheeses</i>	
<b>White chocolate parfait &amp; baked Peach</b>	<b>12.5</b>
<i>Blackberry-coulis and curd</i>	

**Raspberry 'bomb' & Passionfruit**  
*Red fruits and tarragon-oil*

**12.5**