



THE CLIPPER

SUMMER SET MENU

STARTERS

Isle of White Cherry Tomato Gazpacho, basil, croutons **VG**

Whipped Soft Goats Cheese, heirloom tomatoes and summer garden vegetable salad, olive oil dressing **V, GF**

Heritage Beetroot and Maple Roasted Plums, watercress, walnuts, balsamic dressing **VG**

Demlane Shetland Mussels, champagne cream sauce, garlic, dill, toasted focaccia (mains served with chips)

Confit Duck Croquettes, kohlrabi and endives salad, summer truffle

MAINS

Olive Oil Poached Crusted Pave of Salmon, Isle of White tomatoes, broad beans courgettes, almonds, lemon **GF**

Battered Cod Strips, triple cooked chips, tartare sauce, peas, lemon

Cotswold Farm Roasted Chicken Paillard, wild rocket, capers, lemon, red wine sauce **GF**

Roasted Lamb Cutlets, English garden peas, miso broccoli, baby potatoes, olives, anchovies and red wine sauce **GF**

British Beef Steak Onglet, Caesar salad, triple cooked chips peppercorn sauce

Roasted Courgettes and Tomato Fondue Tian, English peas and broccoli, miso **VG, GF**

DESSERTS

English Strawberries and Cream, textures of strawberries, meringue, cardamom espuma **GF**

“The Relais” Lemon Tart, black sesame seed ice cream **GF***

Summer Pudding, mixed wild berries, vanilla crème fraîche **V**

Roasted Pineapple, spiced mango, coconut mousse **VG**

Two Courses £25.00 | Three Courses 30.00

Available Monday to Saturday lunchtime

V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free. V* - Vegetarian available. VG* - Vegan available. GF* - Gluten Free available. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices include VAT and are subject to a discretionary service charge of 12.5%. The above menu may be subject to variation or change.