

The Conservatory Restaurant

Sample menu

Lemon and Black Pepper Squid

garlic aioli

Ham Hock and Smoked Chicken Terrine

rhubarb chutney / crostini

Baked Whole Miniature Camembert

crostini batons

Homemade Vegetable Terrine

lemon mayonnaise / Herm flowers

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Fresh caught local Sea Bass

seafood and vegetable chowder

Welsh Lamb Rump

grilled spring onions / fondant potato / red wine and shallot sauce

Free Range Cornish Chicken Ballotine

mixed bean cassoulet

Half Baked Aubergine

tomato concasse / roasted vegetables / new potatoes

all Conservatory main courses will be served with traditional seasonal vegetables

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English Strawberry Eton Mess

Freshly set Rhubarb Panna Cotta

rhubarb jelly / crispy oats

The White House Lemon tart

poached English strawberries / crème fraîche

Cheese

Local and French cheese selection served with 'Herm-made' chutney, crackers, and grapes

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You are welcome to retire to the lounge for tea, coffee, and petit fours

Please advise a member of the restaurant team about any dietary requirements prior to taking your meal