



## MENU

*Please choose one course from the following*

### *To start*

#### *Meat*

##### **Smoked chicken croquette**

baby gem Caesar, soft quail's egg

##### **Crispy pork belly**

apple gel, celeriac remoulade, crackling dust

##### **Soy blackened beef**

kimchi, avocado, puffed rice

##### **Dippy egg and soldiers**

brioche, pancetta, asparagus

#### *Fish*

##### **Tuna tartare**

katafi prawn, wasabi cream, tobiko

##### **Seared scallops**

textures of corn, gremolata

##### **Gin cured salmon**

Cucumber, melon, dill

#### *Vegetarian*

##### **Pea soufflé**

white bean, feta, mint

##### **Chestnut mushroom tart,**

pecorino cream, wild rocket salad, 25 year Balsamic

##### **Sous vide beetroot,**

hazelnut, Roquefort, grain mustard and honey

##### **Miso Aubergine tempura,**

crushed edamame, pickled radish vv

##### **Tomato tatin**

basil sorbet, Balsamic pearls



## *To follow*

### *Meat*

#### **Loin of lamb**

smoked aubergine, confit garlic, potato galette

#### **Duck Breast**

potato fondant, cherry compote, carrot, confit leg bon bon

#### **Cornfed chicken**

crispy wing, enoki tempura, cauliflower puree, confit potato, chicken reduction

#### **Beef fillet**

short rib fritter, potato soufflé, porcini puree, herb roasted carrots

#### **Dry aged beef sirloin**

oxtail and potato terrine, asparagus, roasted carrot puree

### *Fish*

#### **Roasted cod**

curried mussel and carrot bisque, coriander oil, preserved lemon, caviar

#### **Monkfish wrapped in Parma ham,**

sweet potato mash, braised mushrooms, soft herb dressing

### *Vegetarian*

#### **Slow roasted ratatouille**

Manchego croquette, Roma tomato and oregano ragu

#### **Aubergine and chick pea tagine**

lemon bulgur wheat, pomegranate, pickled cucumber **vv**

#### **Bubble & squeak**

Portobello mushroom, crispy kale **vv**



## *To finish*

### **Lemon Tart**

burnt meringue, Raspberry sherbet, basil

### **White Chocolate Cheesecake**

passion fruit sorbet

### **Milk & Honey**

almond panna cotta, honey sponge, strawberry curd

### **Caramelised apple tarte tatin**

vanilla ice cream, ginger crumb

### **Glazed lemon delice**

raspberry macaron, raspberry sorbet

### **Chocolate ganache**

orange panna cotta, cocoa sponge

### **Caramelised banana**

peanut ice cream, banana cake, chocolate nougatine

### **Strawberry and thyme éclair**

strawberry salad, Champagne gel

### **White chocolate and coconut ice cream**

rum soused pineapple, pistachio

### **Poached Rhubarb**

vanilla cream, rose sorbet, pistachio

### **Blackberry jelly**

granny smith mousse, meringue

### **Chocolate fondant**

fig, lavender



### *Extra Courses*

#### *Amuse Bouche*

**Chicken consommé**, pearled vegetables

**Seared scallop** sweetcorn puree, bacon, pea shoot

**Pork belly** with burnt apple puree

**Lobster bisque**, cheddar grissini

#### *Sorbet course*

**Gin and tonic sorbet**, compressed cucumber

**Earl grey sorbet**, candied lemon

**Yuzi and Saki sorbet**

#### *Pre- Dessert*

**Rhubarb & Custard Macaroon**

**Lemonade and cardamom**, rosewater marshmallow

#### *Cheeseboard*

**White Nancy (semi soft goats), Oxford Blue, Montgomery Cheddar, Brie de Meaux**  
(or tell us your favourites)

Figs, celery, grapes, onion marmalade, smoked chilli jam, biscuits, homemade bread