

Chef's Tasting Menu

To be taken by the entire table

Seven courses priced at

£55.00 per person.

Chefs Tasting Menu
accompanied with chosen wine to complement each course

£80.00 per person

Please make staff aware of any food allergy, intolerance or sensitivity before you order your meal

starter.....

soft free range egg, asparagus, smoked haddock cloud, almond crunch	£7.00
chicken ravioli, morels, wild garlic	£7.50
cornish crab, passionfruit, mango, rye bread crumb	£8.50
pan roast foie gras, beetroot, compressed apple, sheep sorrel	£9.00
squab pigeon, umbrian lentil, charred smoked garlic sausage	£9.50
lightly curried monkfish, cauliflower caviar, granny smith apple	£9.50

main.....

truffle and leek macaroni (v)	£14.00
pan roast wild seabass, shellfish, braised fennel, orange	£19.00
steamed brill, jersey royals, french style peas, balsamic emulsion	£20.00
roast gressingham duck, yorkshire rhubarb, baby turnips	£21.50
new season loin of lamb, heritage tomato, courgettes and goats curd, 'shepherd's pie'	£23.50
fillet of beef, wild garlic barley, morels, black truffle	£27.50

side.....

duck fat fries, mangetout, english peas and alsace bacon, jersey royal potatoes, tenderstem broccoli	£3.50 each
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some game dishes may contain traces of shot
v- vegetarian

dessert.....

amalfi lemon meringue, poached rhubarb, rhubarb sorbet, walnut crumble	£7.50
black fig tart, yoghurt sorbet	£7.50
brillat savarin passionfruit cheesecake, lychee sorbet	£7.50
chocolate banana ganache, coffee, popcorn	£8.50
hot mango soufflé, served with its own sorbet	£8.50
selection of french and british cheese accompanied by pressed apple, quince jelly, fruit and walnut bread, biscuits	£8.50
coffee, teas and infusions, with petits fours	£3.00