

SPRING & SUMMER MENU

1st March to 31st August 2018

STARTERS

Cured smoked mackerel, charred fennel, sea vegetables, horseradish puree, ricotta gnocchi, beetroot jelly
Cured salmon gravlax – Dorset crab, heirloom beetroot, cultured cream, citrus gel, compressed pickled cucumber
English pea and mint soup, fresh goat's curd, English asparagus, broad beans, herb bruschetta
Heirloom tomato and asparagus tart, charred artichoke, aged parmesan, black olive tapenade, organic leaves
Smoked duck – corn fed chicken terrine, fig, apple compote, duck liver parfait, toasted brioche
Venison – wild beef salad, heirloom carrots, cherry radish, wild cep, ginger and sesame dressing

MAINS

Atlantic cod, confit peppers, puy lentils, Jersey royal, parsnip puree, bouillabaisse, pancetta
Salt marsh lamb, smoked potatoes, peas, baby turnip, glazed carrots, tenderstem broccoli, thyme jus
Confit glazed pork belly, grilled cabbage, cauliflower puree, thyme and garlic mash, pork crackling, golden raisin and caper dressing
Scottish grass fed beef fillet, braised beef and cep pithivier, yeast puree, glazed baby carrots, shallots and tarragon jus
Corn fed chicken, potato fondant, black truffle, creamed curly kale, baby carrots, charred corn, roast chicken sauce
Truffle polenta, roasted peppers, spiced lentils, goat's curd, summer vegetables, Thai basil sauce

DESSERTS

Hazelnut and chocolate Mousse, vanilla ice cream
Valrhona chocolate tart, vanilla Chantilly, coconut ice cream
Yogurt and raspberry parfait, honeycomb, yogurt jelly, raspberry sorbet
Strawberry trifle, vanilla custard rose jelly, strawberry sorbet
Alphonso mango parfait, citrus salad, coriander, coconut sorbet
Cheese Selection, English and French cheese, quince compote, crackers

SIDE ORDERS - £5

- Steamed new potatoes
- Triple cooked chips
- Mixed salad leaves
- Tomato and Mozzarella