

## SPRING & SUMMER MENU

1<sup>st</sup> March to 31<sup>st</sup> August 2019

### STARTERS

**Confit hake - King prawns** white coco beans, Swiss chard, bacon crumble, saffron bouillabaisse

**Citrus cured salmon - Dorset crab** pickled cucumber, compressed apple, fennel, golden beetroot, lime sour cream

**Seared wood pigeon – Duck croquette** Jerusalem artichoke puree, spiced black berries, charred corn, pancetta

**Ham hock - Black truffle - Chicken terrine** pickled shimeji, quince, apple compote, chicken crackling, toasted brioche

**Buffalo mozzarella and grilled mediterranean vegetable tart** globe artichoke, olive, basil tapenade, organic leaves

**Tomato gazpacho – Avocado sorbet** marinated cucumber, heirloom tomato, toasted almond, black olive crumble, micro herbs, basil oil

### MAINS

**Roast cod fillet** scallop tortellini, crushed Jersey royals with green olives ,tomato salsa

**Label Anglais chicken** creamy mushroom, wilted spinach, cauliflower puree, glazed baby carrots, potato fondant, thyme jus

**Aged Scottish beef fillet** ox cheek pie, truffle puree, variegated kale, glazed roscoff onion, caramelised onion sauce

**Confit suckling pig** creamed cabbage, cauliflower puree, mustard mash, smoky apple, pork crackling, port and raisin dressing

**Scottish lamb rump** slow cooked lamb rack, Tunworth potato, English asparagus, peas, broad beans, glazed carrots, thyme jus

**Courgette blossom** grilled aubergine, chickpea and spinach fritters, spiced lentils, smoky hummus

### DESSERTS

**Coconut panna cotta** citrus salad, passion fruit syrup, mandarin sorbet

**Trio of Chocolate** bitter chocolate mousse, white chocolate parfait, chocolate ice cream

**Lemon meringue parfait** honeycomb, lemon curd, raspberry sorbet

**Strawberry trifle** vanilla mascarpone mouse, muscovado sponge, strawberry jam, strawberry sorbet

**Tiramisu** mascarpone cream, coffee sponge, espresso ice cream

**Cheese Selection** English and French cheese, fruit compote, crackers