

MARKET MENU

STARTERS

BAKED CAMEMBERT

Confit garlic, rosemary honey

SALT-BAKED WINTER VEGETABLES

Whipped goat's curd, truffle granola

CURED SALMON TARTARE

Pickled shallots, crispy capers,
horseradish crème fraîche

MAINS

GRASS-FED BEEF BLADE

Braised carrot and turnip, beef dripping onions

PAN-ROASTED HALIBUT

Chicken glaze, Jerusalem artichokes,
Brussels tops, crisp cavolo nero

ROAST HISPI CABBAGE

Celeriac purée, fermented garlic butter, herb oil

DESSERT

POACHED PEAR

Spiced ice cream

HAZELNUT PARIS BREST

APPLE AND CALVADOS PAVLOVA