

Snacks? Nibbles?? Canapés???...call it what you want!

A La Carte

Starter

Textures of **beetroot**

onion ash – red vein sorrel – horseradish and wasabi crumble

Carpaccio of Herefordshire **beef**

red wine braised octopus – bresaola – beef “OXO” – onions

Haddock and eggs – cornflakes – curry oil – Mom Purnell’s remix

Main course

Neck of Wiltshire Downlands **lamb**

basil emulsion – sheep’s yoghurt – tartare of English peas and beans – cumin

Brixham **cod** masala

Indian spiced red lentils – coconut – coriander

Roast Creedy Carver **duck** breast

spiced apricot – nitro “FG” – nasturtium

Dessert

Burnt English egg surprise “**10/10/10**” Summer

strawberries – honeycomb – tarragon

“**Cherry Bakewell**”

fresh almonds – meadowsweet ice cream

“**Purnell’s melba**”

lemon verbena poached apricots – vanilla – frozen yoghurt – raspberry

A cheese course is available (£12.50 supplement or £17.50 per extra course)

£68.00 per person