

# County Restaurant at ABode Canterbury

## Smample Menu

### Starters

#### Pigeon

squab pigeon breast, kohlrabi, semolina gnocchi, gooseberry, Madeira jus

#### Pig

braised pig cheek, pickled lotus root, crispy shallot

#### Scallop

apple, pancetta, oscietra caviar, bisque

#### Crab

fresh white crab meat, lime confit, mooli, peanut chilli caramel

#### Mushroom

tart of mushroom, pickled shimeji mushrooms, mushroom duxelles, quail eggs, lentil vinaigrette

### Mains

#### Turbot

wild turbot, leek, apple & ginger purée, fresh wasabi, miso dashi

### Venison

loin of venison, salt baked celeriac, beetroot, venison jus

### Seabass

wild seabass, Jerusalem artichoke, smoked artichoke, chorizo sauce

### Potato

violet potato, aubergine caviar, roasted cauliflower, sorghum seeds, miso mayonnaise

### Beef

fillet of Kentish beef, salsify, girolle mushroom, lovage, red wine reduction

## **Desserts**

### Bavarois

mango bavarois, lychee foam, coconut sorbet

### Panna cotta

whipped yoghurt panna cotta, honeycomb, basil gel

### Chocolate

chocolate & banana ganache, peanut brittle, aerated peanut

### Soufflé

apricot soufflé, Disaronno ice cream

(please allow 15 minutes for this dessert)

Selection of local Kentish & English cheeses  
homemade chutney, crackers

Coffee or tea & petits fours £4.95

Liquor coffees are also available on request