

The Wildebeest Sample Menu

To graze on

Pitted nocellara olives and chilli fried broad beans £3.95

Starters

Tacons beetroot salad, pickled beetroot, beetroot emulsion, pine nuts, Rosemary, goats cheese snow, beetroot foam £7.95

Beef fillet carpaccio, egg yolk jam, confit red onion, fried capers, cheese & truffle foam, parsley shoots £8.95

Cider braised dingley dell pork belly, apple boudin, pear puree, compressed apples, bacon crumb, crispy pork rilette, local herbs, pork puff £8

Dill cured sea trout, crispy fishcake, kohlrabi, globe artichoke, dill oil £8.50

Hand dived scallops, curried tacons cauliflower, pedro ximenez sherry raisins, cauliflower puree, shallot ash £8.95

"Great British menu 2016 making a difference" butter poached local partridge, apple & ginger puree, game tea, foraged girolles, pork puff £8.50

Main courses

Chargrilled beef fillet, braised shin, parmentier potatoes, tacons spinach, roast celeriac & purple cauliflower, red

wine jus £27.50

*Mushroom tortellini, mushroom & truffle emulsion,
tacons spinach, roasted shallot, baby leeks, herb oil,
toasted almonds, parmesan crisp £15.75*

*Pan roast Longshore cod fillet, smoked haddock & leek
chowder, tacons spinach £20.50*

*Honey & hazelnut glazed pheasant breast, potato terrine,
roast heritage carrots, savoy cabbage & bacon, carrot
puree, red wine jus £20.50*

*Pan fried sea bass fillet, spiced sweet potato, tacons leeks,
parsley pomme dauphine, chive & brown shrimp beurre
blanc £21.50*

*Roasted Holkham venison loin, Rosemary mash potato,
roasted tacons squash, baby turnips, jerusalem
artichoke, curly kale, red wine jus £25*

Desserts

Vanilla crème brûlée, macaron, raspberry sorbet

*Dark chocolate delice, crème fraîche, poached tacons
cherries, cherry sorbet, tempered chocolate, chocolate
soil*

*"Lemon meringue" honeycombe, chantilly cream,
pistachio crumb*

*Tacons strawberry soufflé, poached strawberries, aerated
white chocolate, strawberry sorbet, honeycombe*