

STARTERS

Mackerel

cucumber, sea fennel, wasabi, yuzu apple sorbet

Free Range Chicken

confit leg, consommé, white asparagus, truffle mushroom ketchup, brioche

Scallop and Langoustine

crab, dill, lemon, horseradish, oyster leaf endive
(supplement £7.50)

Octopus

chorizo, piquillo pepper, coriander olive oil

Squab

breast, confit leg black pudding, carrot, maple hazelnut, bacon

MAINS

Duck

breast, leg, purple sprouting broccoli oriental mushroom, master stock

Halibut

cauliflower, apple, smoked golden raisin capers, mussel spiced sauce

Lamb

loin, neck, shoulder, potato terrine, forestiere garnish, rosemary jus

Cod

turnip, vanilla, white asparagus bbq eel, seaweed gnocchi

Venison

loin, haunch, beetroot, Banyuls, bitter chocolate blackberry, port

DESSERTS

Coconut

pineapple, mojito, lime

Orange

fennel, cardamom, meringue

Lemon

yogurt, persimmon, tarragon

Mascarpone

chocolate, coffee, Tia Maria

Selection of Five Cheeses

celery, grapes, chutney, biscuits

Extra Cheese Course

(supplement £8.50 per person)