

John's House Restaurant Sample Menu

Starters

Carpaccio of beef, ox tongue, lovage, coal oil and crispy quail egg

English asparagus, truffle, hazelnut and orange

Cauliflower dumplings, smoked lincolnshire eel, grilled leeks and mint

Raw Orkney scallops, oyster emulsion, cucumber and horseradish

Main courses

Roast fillet of turbot, horseradish, spring greens, crispy chicken skin, smoked roe and caviar sauce

Stonehurst Gloucester Old Spot piglet, pineapple jelly, black pudding, sweetcorn and chinese five spice

Roast breast of guinea fowl, smoked eel, leeks, st george mushrooms and English mustard

Lightly salted fillet of cod, crispy brawn, passion fruit, curry spices and aubergine

Stonehurst Suffolk lamb, sweetbreads, wood blewits, wild garlic and goats curd

Cheese selection

A Selection of cheese to be taken as an additional course

Three cheeses £7

Six cheeses £12

Desserts

Sorrel ice cream, white chocolate mousse and lemon

*English strawberries, strawberry sorbet, hay cream and
blackcurrant leaf*

Sweet peas, coconut sorbet and watermint

Sea Buckthorn sorbet, meringue, liquorice and mint