

# **Sorrel Sample Menu**

## **Starters**

*Norfolk quail, tamarind, buckwheat  
Langoustine, swede, cumin, grapes*

*Chicory, samphire, pork cheek  
Blood orange and chervil*

*Scallop, smoked cauliflower  
Cucumber and curry cannelloni*

*Bosworth ash, salt baked beetroot  
Douglas fir, sesame*

## **Main courses**

*Monkfish, lardo di colonnata, leeks  
Grelot onions, mushroom milk*

*Etherley Farm duck, mushroom cous cous  
Liver meringue, date*

*Venison, seville orange, lapsang souchong  
Brussel tops, parsley, ragu sauce*

*Celeriac, truffle, chestnut  
Honey, trompettes*

## **Desserts**

*Hisbiscus poached pear, cardamom  
Goat's milk, crystallised gin*

*Roasted pineapple, speiced caramel*

*Yoghurt, dill, camomile*

*Blackberry 'Waldorf' 2018*