



Bespoke Three Course Menu

Spring Summer 2017

STARTERS

Scallop Ceviche

Aerated celeriac cream, scorched watermelon, crispy chorizo, wilted sorrel and a raw apple dressing

Tunworth Gougere

Warm pea, mint and sweet gem vierge, nasturtium and salted walnut brittle

Beef Carpaccio

Roast cauliflower cream, truffled mushroom a la Greque, grated Comte, smoked bone marrow ravigote and rye wafer

Whitby Bay Crab

Spiced Whitby Bay crab salad, sweet corn mayonnaise, textures of sweet corn, chilled lovage consommé with watercress and coriander

Asparagus

Grilled asparagus, parmesan curd with puffed quinoa, roast hazelnuts, herb oil and petals

Seared Smoked Salmon

Charred smoked salmon, fennel remoularde cream with roast peaches, celery and honey pollen

Wood Pigeon

Grilled wood pigeon, plum syrup, macerated plum, Stichelton and candied pistachios

Raw & Pickled Melon

Homemade ricotta, coconut water dressing with sherry vinegar, sunflower, quinoa and almond granola.

Confit Chicken

BBQ chicken Tikka terrine, spiced yoghurt curd, pickled mango with a cashew crumble

MAINS

Guinea Fowl Fillet

Confit leg tagine cannelloni, courgette tagliatelle, roast artichoke and morels

Suffolk Corn Fed Chicken

Confit leek, truffled polenta, new season carrots,
tarragon split brown butter sauce.

Spring Lamb

Seared lamb rump, confit hogget kataifi, spring garlic, ewe's milk curd,
black olive and pickled courgette

Dry Cured Gloucester Old Spot

Air dried bacon loin, chervil root puree, Meux mustard, fermented apple,
hop granola, sage butter scented with verjus

Pierogi Dumplings

Sweet pea, edamame, mange tout and chervil, hot broth
with tempura and parmesan

Atlantic Cod

Baked Atlantic cod fillet, butter braised leeks, smoked Anya potatoes
with hazelnut crumble

Hereford Beef

Loin of Hereford beef, charred onion puree, pickled onions,
smoked split creamed onion sauce

Season Asparagus

Asparagus Tortellini, grilled asparagus, shitake mushrooms, goats curd,
pea velouté and borage.

Sautéed Sea Bream

Clam Agnolotti, summer vegetables, verjus broth with truffle and garlic aioli

DESSERTS

Pavlova

Strawberry Pavlova, whipped mascarpone cream,
strawberry sorbet and spear mint

Chocolate Malt

Dark Chocolate mousse infused with single malt whiskey, orange gel
and brown butter ice cream

Pineapple

Pineapple tart tatin, rum butter sauce and a coconut ice cream

Summer Pudding

Fresh summer pudding, macerated berries, clotted cream
and blackberry jelly

Brown Sugar

Brown sugar tart, medjool date purée with honeycomb
and whiskey ice cream

Peach

Roasted and compressed peaches, champagne apricot chutney
with toasted almond ice cream