



Fine Dining Menu
Autumn Winter 2016

STARTERS

Roast Bellota Ham Veloute

Confit pork belly, apple vinegar.

Hare Tartare

Elder capers, crisp bread and quince terrine.

Lobster

Parmesan and soy butter sauce, brown bread mayonnaise, fresh lime.

Venison Carpaccio

Pickled mushroom, crispy sour dough, pumpkin ketchup.

Smoked Salmon

Cream cheese, lemon pickle, Tardivo.

Sea Urchin Bavaois

Gem lettuce, caviar, buttermilk and a slow poached egg yolk.

MAINS

Roast Monkfish

Pigs head kromeski, red pepper puree, seaweed mustard and pickles.

Roast Fillet of Cod

Roasted cod dashi, baked cheese and onion sauce, pumpkin puree.

Preso Iberica

Charred octopus, chorizo jam, roast pepper and almond crunch

Seabass

Spiced crab bisque, butternut squash, crab biscuit and burnt garlic oil.

Roast Sirloin

Potato, garlic and smoked bone marrow croquette, shallot sauce, pickled turnip and oyster emulsion.

Roast Lamb Chump

Chive and cockle sauce, boulangere potatoes.

DESSERTS

Pumpkin Pie

Pumpkin pie curd, fresh meringue, cinnamon & pecan shortbread, aerated maple syrup ice cream, cranberry sauce

Peanut & Jelly

Peanut butter mousse, double chocolate blondie's, berry & cranberry granita, salted caramel peanut brittle

Honeycomb Iced Parfait

Brandy snap, sorrel snow, raspberries

Chocolate & Orange

Chocolate marquise pave, light orange cremeux

Plum & Rose Cheesecake

Honey & rose baked plums, baked vanilla cheesecake, crispy oats, crystalized rose petals

Hot chocolate mousse,

Toffee pear, marshmallow, chocolate crumble, hazelnut financier.