https://www.privatediningrooms.co.uk/restaurant/peninsula

restaurant/



3 COURSE MENU

Heritage Beetroots rye soil, Ragstone goat's cheese

Hot Smoked Salmon kohlrabi, horseradish and tapioca

Spiced Ham Hock souring celeriac, soy mayonnaise

Roasted Jerusalem Artichokes cottage cheese, leek velouté

North Sea Fillet of Cod lentils, cured duck ham, butternut squash, apple

Irish Rib Eye ox cheek, pickled onion, black garlic, salsify

Poached Cucumber aerated yoghurt, white chocolate mango, passion fruit

> Sticky Toffee Cake apple, banana, vanilla ice cream

Selection of Artisan Cheese

£5 supplement or £14 as extra course

3 courses £55.00

Please note this is a sample menu which is subject to change due to seasonality and produce availability