

## Starters

Scallops <i>samphire, scallop tartare, cucumber, scallop and matcha green tea ice cream</i>	£12.5
Rabbit <i>peach, beetroot, nasturtium</i>	£10.5
Middle White Pig <i>pickled vegetables, sauce gribiche, brioche</i>	£11.5
Celeriac Soup <i>granny smith apple, pickled purée, ruculo cress</i>	£9
Mushroom Ragoût, <i>pine nuts, mushroom panna cotta, truffle, mushroom froth</i>	£10
Crab <i>passion fruit, avocado, brown crab, coriander</i>	£11

## Mains

Duck Breast <i>pearl barley, coffee, kohlrabi, dates</i>	£24
Oxtail <i>pomme purée, girolles, asparagus, watercress, red wine jus</i>	£22.5
Pork Belly <i>parsnip, chicory, fondant, crackling</i>	£21.5
Halibut <i>sweet potato, bok choy, plums, ras el hanout</i>	£23.5
Stone Bass <i>salsify, goats cheese, spring onion</i>	£22.5
Quinoa <i>onion, cauliflower, truffle</i>	£20

## Desserts

Poached Pear <i>caramel, vanilla panna cotta, sesame popcorn, sesame ice cream</i>	£9.5
Blue Cheese Roll <i>poached apricot, charred clementine, sumac, blue cheese ice cream</i>	£10
Dark Chocolate and Olive Oil Tart <i>poached cherries, rosemary, pistachio ice cream</i>	£10
Caramelised White Chocolate <i>gariguetta strawberries, macadamia, hibiscus, lemon curd ice cream</i>	£9.5
Selection of English Farmhouse Cheeses <i>fruit and nut homemade bread, homemade crackers, smooth fig chutney</i>	£14.5

*Our menu contains allergens. If you suffer from an allergy or intolerance, please let a member of the Cerise team know upon placing your order. A discretionary service charge of 10% is added to your bill. All our prices are in British Pounds and include 20% VAT.*

## Tasting Menu

Amouse Bouche

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Rabbit

*peach, beetroot, nasturtium*  
(2008 Perlé Rosé, Ferrari, Alto Adige, Italy)

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Scallops

*samphire, scallop tartare, cucumber, scallop and matcha green tea ice cream*  
(2013, The FMC, Chenin, Ken Forrester Wines, Stellenbosch, South Africa)

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Duck Breast

*pearl barley, coffee, kohlrabi, dates*  
(2012, Central Coast Pinot Noir, Mac Murray, Sonoma, USA)

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Pre Dessert

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Blue Cheese Roll

*confit clementine, blue cheese ice cream, toasted sunflower seeds*  
(2012, Clos Dady, Sauternes, Bordeaux, France)

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Dark Chocolate and Olive Oil Tart

*poached cherries, rosemary, pistachio ice cream*  
(LBV Port, Quinta do Crasto)

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Infusion Tea, Coffee and Petit Fours

*Seven courses £60 ~ Wine Flight £35*  
*the tasting menu is to be enjoyed by the entire table*