

3 COURSE DINNER

STARTERS

MEAT

Chicken, Tarragon & Wild Mushroom Terrine, Caramelised Onion & Tomato Chutney with Sourdough Shards

San Daniele Ham, Charred Fig, Parmesan & Rocket & Toasted Pine Nuts with Balsamic & Extra Virgin Olive Oil

FISH

Beetroot Cured Salmon, Celeriac Remoulade, Pickled Cucumber, Buttered Sapphire with a Lemon & Mustard Mayo

Crayfish Cocktail with Avocado, Caviar, Marie Rose Served with a Warm Brioche Roll

Hot Smoked Salmon with Pickled Cucumber & Horseradish Crème Fraiche

Steamed Asparagus, Crab & Tarragon Scotch Egg, Lemon & Parsley Mayo. Served with a Radish & Pea Tendril Salad

VEGETARIAN

Roasted Radish with Whipped Feta, Brown Butter Leeks & Poppy Seed

Tomato & Caramelised Onion Tarte Tatin with Basil Oil

Wild Mushroom & Black Truffle Parfait with Charred Brioche & Caramelised Onion

VEGAN

Beetroot, Charred Leeks & Plant Based Cream Cheese Terrine, with Rustic Garlic Ciabatta Shards

Tempura Mozzarella & Tomato Courgette Flowers with Mint & Roasted Tomato Puree

Three Times Cooked Hash Brown, Black Truffle Mayo & Shaved Vegan Parmesan

MAINS

MEAT

Best End of New Season Lamb with a Pine Nut & Wild Garlic Crust and Tarragon Gnocchi

Corn Fed Chicken, Wild Garlic Puree, Red Chicory, Spring Greens & Runner Bean Salad

Slow Cooked Short Rib, Crushed Minted Peas, Sweet Shallot Puree, Herb Crumb & Jus

FISH

Pan Fried Seabass Fillet, Buttery Fondant Potato, Steamed Tender Stem Broccoli, Pea Puree & a Spinach & Roasted Garlic Velouté

Roasted Scottish Salmon Supreme, Crushed Jersey Royals, Braised Baby Fennels, Broad Beans Served with a Tarragon & White Wine Sauce

VEGETARIAN

Asparagus & Lemon Risotto with Wild Garlic Oil & Toasted Peanuts

Spinach & Ricotta Gnocchi, Pea & Black Truffle Sauce, Shaved Parmesan

VEGAN

Curried Cauliflower, Moong Lentils, Chilli Chapati Shards with a Compressed Tomato & Red Onion Salad

Rigatoni, Rocket Pesto & Roasted Cherry Tomatoes

DESSERT

Carpaccio of Caramelised Pineapple, Chilli & Shaved Coconut with a Pistachio Ice-Cream

Chocolate Torte Served with Strawberry Compote & Fresh Pouring Cream

Classic Lemon Meringue Pie, Raspberry Gel & Micro Mint

Classic Vanilla Crème Brûlée, Raspberry Compote & Caramelised Banana

Mango Parfait With Coconut Sorbet & Madagascan Vanilla Tuille

Pavlova With Apple Coulis, Strawberry Gel, Chantilly Cream Liquor-Soaked Strawberries

Summer Pudding, Clotted Cream

White Chocolate & Toasted Peach Trifle with Edible Flowers & Raspberry Crumb