

Menu

Canapés



Pre starter

Beef and shiitake consommé Truffled egg yolk and pasty
Red wine glazed scallops Boulangère potato, scallop bordelaise
Smoked duck breast Foie gras, gingerbread, gold leaf
Goat's cheese mousse Carrot and dill

Aged fillet steak Fondant vegetables, button mushroom, beef emulsion (supplement)
Roasted lamb cutlets Bubble and squeak cake, sweet and sour leeks
30hour belly of pork Cherry, liquorice
Roasted halibut Lemon pickle, cumin and shallot gravy, cauliflower and banana bhaji
Field mushroom Garlic and basil croquette, pine nut cous cous

Pre dessert

Lemon and honey cannelloni Basil sorbet, pistachio granola
Bitter chocolate bombe Toffee parfait, condensed milk bubbles
Whiskey cappuccino & doughnuts Cinnamon, vanilla cream
A tasting of cheese Shallot preserve, pickled radish gel, honey and raisin bread

Cannelloni, chocolate, doughnut A selection of desserts (supplement)

Three course menu £35.00
Supplement £3.50
Additional cheese course £8.50

Some items may contain traces of nuts