

Fine dining menu

March 2020



Starters

Wild rice risotto, Tuscan kale mayo & cured egg yolk V Sp Mu M E

Torched Cornish mackerel, heritage beetroot dashi gel, sweet pea puree, new season pea shoots & caviar Sy F

Orkney Island scallops, Clapton cauliflower risotto, Italian parsley coulis & parsnip crisp Sp Mo M E

Jerusalem artichoke velouté, Norfolk black leg chicken dumplings & fragrant truffle oil M E G Ce

Cured Gressingham duck, honey pickled seasonal baby vegetables & black cherry gel

Mains

Organic cassava, herb salsa verde & peanuts Ve Sp Pn

Poached Scottish salmon, squid ink velouté, sweetcorn & cauliflower Mo M F Ce

Poached Atlantic cod, parsnip puree & wild garlic M F

Wood pigeon, smoked pancetta, sweet potato puree, French puy lentil & port jus Sp M Ce

Lamb rack, dry aged heritage compressed lamb belly & seasonal baby vegetables Sp Mu M E G Ce

Desserts

Vanilla poached rhubarb mille-feuille V M E G

White chocolate & passion fruit cheesecake, orange sorbet V Sy M G

British cheese selection, crackers & chutney Tn Sy Sp Se M E G Ce

Sides

Please choose your preferred selection of one
or more side dishes at £1.50 per side dish per person.

These will be available to all guests.

Herb roasted new potatoes Ve

Maple-roasted carrots & parsnips Ve

Rosemary & garlic mash V M

Creamed savoury cabbage V M

Sprouting broccoli V M

Key V = vegetarian Ve = vegan G = gluten Cr = crustaceans Mo = molluscs F = fish Pn = peanuts L = lupin
Tn = tree nuts Sy = soya E = eggs Ce = celery Mu = mustard Se = sesame Sp = sulphites M = milk

Please note that all our wines contain sulphites.