



Bespoke Three Course Menu
Autumn Winter 2016

STARTERS

Salt Cod Brandade Fritters

Garlic and lemon emulsion

Confit Duck Leg Terrine

Smoked apricot chutney and a fine bean salad

Parmesan and Tabasco Beignet

Apple and chicory

Crispy Chicken Ballotine

Charred gem lettuce and a Caesar dressing

Confit Salmon

Sweet and sour crispy pork fat and wild rice with umeboshi

Ox Tail Terrine

BBQ elements and sour dough mayonnaise

MAINS

Spiced Pollock

Curried mussel volute and sarladaise potatoes

Roast Pork Belly

Caramelized Granny Smith apples, smoked pomme puree with a whole grain mustard sauce

Baked Seabream

Parsley root mash with a parsley and lemon puree

Slow Cooked Chicken Breast

Maple potatoes, BBQ onions with a split roast chicken cream and onion sauce

Confit Shoulder of Mutton

Braised Kombu, razor clam and barley

Himalayan Salt Aged Sirloin Steak (£2.00 Supplement)

Baked flat cap mushroom, potato terrine with a beer and onion sauce

DESSERTS

Douglas Fir Pine Custard Tart

Yoghurt granite with soft meringue, pickled blueberries and fried ginger

Dark Chocolate Delice

White chocolate bergamot cremeux with grapefruit jelly and Earl Grey crumbs

Golden Raisin & Rum Iced Parfait

Chocolate sponge with liquorice jam, candied walnut and pomegranate gel

Yogurt Mousse

Olive flourless cake with poached rhubarb, kumquat confit, crushed yogurt meringue and burnt orange sauce

Japanese Baby Peaches

Almond sabayon with cream cheese & Yuzu ice cream and caramelized almond flakes

Caramel Fondant

Salted almond ice cream with chocolate and berries