



Classic Three Course Menu

Spring Summer 2017

STARTERS

Mackerel Niçoise

Fennel cured mackerel, tapenade, sugar snaps, heritage potato and macerated tomatoes, onion oil and powder

Greek Salad

Feta panna cotta, grilled snake beans with Inca tomatoes, compressed cucumber, olive granola with basil

Avocado & Salmon

Confit avocado, lemongrass infused salmon with ponzu dressing, coriander and fennel crackling

Cheese & Onion (H)

Braised onion and Lincolnshire poacher tart, foraged leaves and scallion dressing

Chicken Caesar

Caesar spiced chicken terrine with scorched baby gem leaves, yolk dressing and crispy pancetta crumb

Gin & Elderflower Salmon

Gin cured salmon fillet with elderflower cream, peach blossom, pickled lemon, spelt crumb and dill

Picnic Hamper

Mini gala pie, coronation chicken frittata, smoked salmon rilette with pickled asparagus and curd

Waldorf & Apple Gazpacho

Walnut panna cotta, pickled grapes and salted walnut caramel, with pickled apple and lollo rosso

MAINS

Guinea Fowl

Pot roasted guinea fowl, charred tender stem broccoli, confit salsify,
Madeira and tarragon

Beef & Onion

Pot roasted beef, sticky glazed shallots, tomato ragout fondant, watercress and
fennel salad

(£1.50 Supplement)

Crispy Lamb Noisette

Broad bean, pea and romaine lettuce fricassee infused
with mint and a lamb broth

(£1.50 Supplement)

Crispy Pork Pave

Lincolnshire poacher, homemade smoked gammon Pastilla
with pickled red cabbage, cultured yoghurt and salt lemons

Asian Eggplant

Baked aubergine, miso glaze, beer and honey, roasted peanuts and wild rice

Duo of Chicken

Spatchcock terrine, butter poached breast with creamed spinach, salted
grape, sweet corn succotash and brown butter sauce

Grilled Sea Salmon

Macerated heritage tomato salad with pickled fennel, asparagus
and parsley potatoes

(£1.50 Supplement)

Barbary Duck

Sous vide duck breast, artichoke cream, potato, wild garlic and sorrel leaves
with pickled carrots and tardviso

Pearl Barley & Spelt

Crispy barley and spelt cake, salted baked beets, miso crusted aubergine
with fresh curd and a smoked dressing

DESSERTS

Salted Caramel

Salted caramel tart, roasted pecans with creamed chocolate sauce

Citrus

Citrus lemon tart, cultured yoghurt meringue with pressed raspberry coulis

Carrot Cake

Moist carrot cake, whipped cream cheese, candied walnuts with caramel orange syrup

Earl Grey

Earl grey pannacotta, confit orange with honeycomb and citrus coulis

White Chocolate

White chocolate parfait, stem ginger and poached rhubarb

Raspberry

Raspberry financier, mascarpone cream, raspberry gel and meringue crisp

Trifle

Summer berry trifle, Pedro Ximénez cream with pistachio brittle

Pistachio

Flourless pistachio cake, apricot curd, fresh strawberries and frosted pistachios

Bakewell

Rhubarb almond tart, sherry gel and almond tuille