



## *Spring menu*

freshly baked breads

### *To Start*

#### **Sea trout**

Lime cured sea trout tartar, crème fraiche, shallots, tomato & avocado

#### **Asparagus**

Free range poached duck egg, seasonal asparagus, Serrano ham, coarse grain mustard dressing

#### **Scallops**

Pan seared scallops, variations of cauliflower, dukkha

#### **Raviolo**

Spinach and ricotta, egg yolk raviolo , wild garlic butter

#### **Guinea fowl**

Terrine of Guinea fowl, duck liver, puy lentils and mushrooms

#### **Purple sprouting**

Charred purple sprouting, barrel-aged feta , barley and spelt with shallot & herbs



## *Spring Menu*

### *To Follow*

#### **Lamb**

Cannon of new season lamb, courgette, spinach, roasted tomato, garlic jus

#### **Duck**

Breast of Gressingham duck spiced aubergine, chic peas & coriander

#### **Lobster**

Butter poached lobster tail, aromatics herbs  
spring vegetables

#### **Stone Bass**

Pan seared stone bass, sweet pea, asparagus, baby potatoes  
with tarragon white wine veloute

#### **Aubergine**

Miso glazed aubergine, fried tofu, chilli oil, pak choi & sesame

#### **Sirloin**

Sous-vide sirloin of beef, duck fat confit fondant potato, Bernaise  
sauce baby watercress leaves



## *To Finish*

### **Rhubarb**

Poached English rhubarb, elderflower panacotta & almond shortbread crumble

### **Apple**

Muscovado baked layered apple, sour cherry & honey yoghurt ice cream

### **Chocolate**

Chocolate salted caramel tart, vanilla bean Chantilly

### **Cheese**

British and continental cheeses, chutney, celery biscuits

### **Choux**

Home made chocolate hazelnut ice cream filled profiterole warm chocolate glaze with hazelnut

*Freshly brewed Coffee*