

TASTING MENU

Snacks

Foie gras brioche pudding, fermented mushroom, truffle
Cheese and onion tart

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"Quail Caesar"

Gem lettuce, anchovy emulsion, egg yolk, parmesan bacon crumb

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Trout

Citrus Cured chalk stream trout
Cucumber, apple, sea herbs

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BBQ lamb loin

Shoulder and potato pressing, asparagus, black garlic, pickled wild garlic stem

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Rhubarb

Rhubarb, vanilla, rose tartlet, lychee sorbet

-

Chocolate

Praline, sesame, sheep yoghurt sorbet

-

Cheese

Selection of cheese, tomato and ale chutney, buttermilk biscuits
£8.00

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To Finish

Tea, Coffee with petits fours

£48.50

VEGETARIAN TASTING MENU

Snacks

Sweetcorn macaroon, basil emulsion, feta
Cheese and onion tart

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Tomato

Isle of Wight tomatoes, 36 month aged Parmesan, Garden nasturtium, Garden herbs

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Asparagus

Pink fir apple potatoes, hazlenuts, egg yolk, ricotta

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BBQ Celeriac

Hispi cabbage, black garlic, girolles, buttermilk sauce

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Rhubarb

Rhubarb, vanilla, rose tartlet, lychee sorbet

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Chocolate

Praline, sesame, sheep yoghurt sorbet

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Cheese

Selection of cheese, tomato and ale chutney, buttermilk biscuits
£8.00

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To Finish

Tea, Coffee with petits fours

£48.50