



Sample Menu 2023

Starters

Ham Hock and Parsley terrine with Piccalilli Gel, a salad of Pickled Carrot, Cauliflower and Gherkins and Ham cracking

Kiln Smoked Sea Trout, Saffron Braised Potato, Celeriac Puree, Capers, Keta, Dill Dust and Cold Pressed Rapeseed Oil

Beetroot Terrine, Aerated Horseradish, Pickled Black Berry, and Baby Shallots. (VE)

Main courses

Rare roasted rump of spring lamb, slow braised shoulder boulangère, charred leek puree, heritage carrot fondant, fresh English garden ketchup, mint and honey blossom jus

Free range Corn fed Chicken Breast stuffed with spinach mousseline, Roasted Carrot Puree, Potato & Cauliflower dauphinois, Charred Tenderstem and Crisped black Kale with Poultry Jus.

Pan fried stone bass With a Brown Shrimp and clam Risotto, Charred leeks

smoked portobello, creamed parsnip puree, king oyster mushroom scallops, romesco chive split dressing and crispy leeks (VE)

Desserts

Chocolate and Hazelnut torte with roasted white chocolate and roasted Hazelnut Praline

Traditional British Sticky Toffee Pudding Earl gray infused cream and a toffee apple gel

Oxford Blue, godminster Cheddar, Wigmore brie, aged rosemary ash Goats cheese Poached Apricots, Apple Chutney