

# Spring/Summer 2022

## ***Bread & Butter***

*All meals are accompanied by freshly baked sourdough bread, served with a choice of butters:*

*A maximum of two butters will be served*

Sea salt whipped butter  
Corn butter  
Burnt butter  
Marmite butter

## ***Starters***

Salmon gravlax, poached rhubarb, pickled mooli, crème fraiche, white balsamic dressing, pistachios & nasturtium leaf

Warm Teriyaki duck croquette, pickled baby vegetables, pak choi, sesame, avocado, cashews & wasabi yoghurt

Seared shiitake crusted tuna loin, tuna carpaccio, truffle kewpie & ponzu mayonnaise, Japanese pickles, avocado sorbet, tapioca rice cracker

Heritage beetroot, hazelnut & goats cheese cannelloni, smoked beets, beetroot meringue & puree, black figs, honeycomb, hazelnut granola (V)

Burrata, tomatoes, pesto, olives, balsamic pearls, parmesan shards & toasted tomato focaccia slice (V)

Heritage tomatoes, Bloody Mary gazpacho, cucumber sorbet, aioli focaccia crouton (VE)

*Some of our foods contain nuts, seeds and other allergens.*

*Please speak to a member of staff for more information.*

*\*Please note, if your dinner service goes past 10pm there may be a charge for additional staff.*

## ***Mains***

Cider glazed pork belly, hazelnut & rosemary crackling crumb, Pommes Anna potatoes, broccoli, caramelised shallot, Nduja mascarpone sauce

BBQ lamb rump, lamb shoulder tartiflette, marrowbone crumb, asparagus, summer peas, anchovy & caper vinaigrette

Baked cod with curried gnocchi, paneer, onion bhaji, cauliflower, raisins, spiced lemongrass & coconut sauce

Black garlic & sesame glazed chicken, fried five spiced chicken nugget, potato rosti, pickled mushrooms, chilli infused corn, shiitake & soy sauce

Spiced infused paneer, curried gnocchi, paneer, onion bhaji, cauliflower, raisins, spiced lemongrass & coconut sauce (V)

Miso & vegan feta infused aubergine, mixed grains & beans, sweet & sour peppers, red pepper puree, crispy courgette ribbons, watercress, wasabi & lime yoghurt (VE)

## ***Desserts***

White chocolate & orange fondant, white chocolate soil, blood orange sorbet & sesame cracker (V)

Basque cheesecake, Pedro Ximénez, olive oil biscuit, raspberry sorbet (V)

Grand Marnier & coffee parfait, coffee crumbs, cinnamon bun ice cream & slice (V)

Amaretto sour with a cherry madeleine, lemon bitters sorbet