



MENU

— SPRING / SUMMER —

Starters

Mackerel and Trout Parfait, Shaved Fennel
smoked yoghurt, Keta caviar, BBQ cucumber and fennel pollen

Trio of Tomatoes, Basil Tuile
*semi-dried tomato petals, heritage tomatoes and green tomato jelly,
black olive crumb*

Ravioli of Italian Sausage
with Fennel, Spinach, Pickled Oyster Mushroom Salad
warm tarragon and hazelnut pesto

Talisker Whiskey Cured Wild Salmon, Buckwheat Blinis
cambozola mousse, radish and dill oil

Main

Lamb Loin Navarin Printanier with Herb Crust
seasonal baby vegetables, creamy truffle mash, lamb jus

Treacle Cured Beef Fillet, King Oyster Mushroom
mushroom ketchup, potato fondant, watercress purée

Chilean Seabass, Sauce Vierge, Bottarga
confit of tomato, poached cucumber juice potatoes and grilled baby leeks

Stuffed Courgette with Farro Ratatouille
tapioca crackers, roasted red pepper purée

Dessert

Baked Apple Pudding with Nougat Granola
vanilla ice cream, smoked caramel sauce

Miso and Dark Chocolate Mousse
whipped peanut butter, toasted sesame brittle and caramelised bananas

Rhubarb and Strawberry Cheesecake, Rhubarb Compote
meringue kisses and strawberry gel

Blackcurrant and Lemon Lollipop, Grilled Figs
lemon curd, elderflower jelly and yoghurt ice cream

