



Sample Menu

Nine Course Tasting Menu

Scallop Ceviche

Blood Orange Sauce, Radish, Chive Oil

Confit Rabbit & Leek Terrine

Pickled Vegetables, Piccalilli Sauce

Seared Rainbow Trout

Textures of beetroot, Samphire, Saffron Emulsion

Spinach Gnocchi

Sautéed Wild Mushrooms, Toasted Pine Nuts, Parmesan Crisp, Crispy Quail Egg

Lychee Sorbet

Raspberry Pearls

Quartet of Pork

Crispy Pork Belly, Loin of Pork Wrapped in Parma Ham, Ham Hock & Black Pudding Bon
Bon, Braised Cheek

White Chocolate and Coconut Panna Cotta

Honeycomb, Strawberry and Yoghurt Sorbet

Gin & Tonic

Lime cheesecake, Gin & Tonic Jelly

British Cheese Selection

Crackers & Homemade Chutney