



MENU

— AUTUMN / WINTER —

Starters

'Zalmon' Sashimi, Compressed Cucumber and Sesame
sweet potato salad, seaweed tuille and alfalfa shoots

Venison, Quail and Foie Gras Terrine
chestnut mousse, orange gel, frisée and heritage carrots

Smoked Chicken and Mushroom Fricassée
*feuille de brick tartlet, glazed seasonal vegetables
and king oyster mushrooms*

Tuna Carpaccio, Ponzu Dressing
wasabi mayonnaise, micro herbs, pickled daikon and ginger

Main

Braised Beef, Potato Cake
compressed carrot, stuffed cabbage, horseradish and Madeira jus

Duck Breast, Turnip Tatin
cavolo nero, butternut squash purée, mint scented jus

Atlantic Cod Chowder Sea Vegetables
saffron potatoes, Parma ham tuile

Sweet Potato Gnocchi, Roasted Heritage Tomatoes, Harissa Dressing
courgette ribbons and confit green tomatoes

Dessert

Chocolate Truffle, BBQ Plums, Chocolate Tuile
raspberry gel and berry sorbet

Saffron and Red Wine Poached Pear, Frangipane Slice
mascarpone cream, salsa compote, pomegranate and orange sauce

Lemon Grass and Cranberry Delice, Passion Fruit Jelly
honey pineapple, meringue kisses

Baked Tonga Bean Baked Custard, Ginger and Cardamon Sponge
black pepper shortbread, lime caviar, vanilla cinnamon cone

