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| Dinner Menu  £60 per person | First Course  100 year old sourdough bread  Served with whipped roasted yeast butter  Second course  Punk fish  Roasted Cornish sole  - sea vegetable  - langoustine bisque  Third course  Spring lamb  Loin, chop & breast of lamb  Fondant potato  Wild garlic, peas & asparagus  Redcurrant and red wine jus  Eucalyptus foam  Dessert  **Duck egg custard slice**  Compressed strawberries  Meringue  Berries  Sour cherry sorbet  White chocolate ganache |



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| DINNER MENU  £65 per person |  |
| FIRST COURSE  Thai style pork skewer  Pickled market salad with tamari ketchup | SECOND COURSE  Fillet of grass-fed ruby beef  Pressed potato cake, roasted carrot, braised onion, broccoli and cheddar & a sauce bordelaise |
| THIRD COURSE  “Caramac”  Hazelnut praline, caramelized aged rum infused banana &dark chocolate |  |



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|  | Tasting menu  £90 per person  first wave  Sourdough  Served with savoury whipped butter  Raviolo  Egg yolk and sheep’s curd cheese  second surge  Roast chicken  With summer vegetables in a light broth  Beef blade  Served with a nettle risotto & chargrilled Grelot onion  the calm  Tennessee pork belly  With a root vegetable remoulade and burnt corn  Meadowsweet set custard  Served with berry compote, fresh berries and wild rose ice-cream  additions of little treats along the way |