

JOSHUA HUNTER  
— at —  
**HOLLAND & HOLLAND**  
SHOOTING GROUNDS

**Starters**

**Tomato gazpacho**

Cucumber & nocellara olives, anchovy brioche

**Spicy Thai pork sausage**

Green mango and papaya salad, peanut, coriander and lime salsa

**Vitello tonnato**

Rare sliced veal, tuna dressing, pickled pearl onions and mustard seeds

**Tempura courgette flower**

Slow cooked courgettes, house ricotta, pickled beetroot and basil

**Salad of Cornish crab**

Chilled tomato consommé, seaweed aioli, Exmoor caviar, pickled cucumber and dill (£5 supplement per person)

**Mains**

**Barbequed baby violet artichokes**

Crispy comté polenta, grilled grelot onion, sauce vierge

**Fillet of Cornish cod**

Braised borlotti and cuttle fish ragout, romesco, sea vegetables

**Roast Suffolk poussin**

Chicken and garlic tortellini, fricassee of morel mushrooms, English peas, parmesan and parsley crumb

**Roast Cornish rump of spring lamb**

Pressed cured lamb belly, burnt aubergine puree, piperade, black olive and lamb sauce

**Charred poached native lobster**

Marinated datterini tomatoes, grilled green beans, almond purée, triple cooked chips and aioli  
(£16 supplement per person)

Triple cooked chips £5

Gem salad, wild garlic Caesar dressing £5

Tenderstem broccoli, garlic dressing £5

**Desserts**

**Valhorna chocolate and salted caramel cookie**

Milk ice cream, chocolate crumb, salted caramel

**Macerated strawberries and lime**

Warm tonka beignets, baked strawberry ice-cream

**Espresso foam**

Hazelnut ice cream, hazelnut and chocolate crumble

**Selection of fine British cheese**

Grapes, chutney and walnut bread (£6 supplement per person)

£47.50 for two courses    £52 for three courses

*Please make us aware of any allergies and dietary requirements in advance. Our game dishes may contain traces of shot.*