



CRAZY BEAR  
EST-1993

## EVENTS MENU

five courses  
lunch 45 | dinner 50

### AMUSE BOUCHE

SEASONAL SOUP

### THE BEGINNING...

BUTTERNUT SQUASH maple, vegan cheese, seeds PB WB

QUINOA ARANCINI wild mushroom, tarragon, plum tomato sauce WB

CORNISH SCALLOP parsnip puree, yuzu dressing @£5.00 supp GF

DUCK purple ruffle leaves, raspberry, basil gel GF

### SORBET

### THE MAIN EVENT

CHICKEN corn fed, truffle & chive mash, creamy morel GF

SKREI wellington, champagne sauce GF WB

HISPI BULGUR ROLLS quinoa tabbouleh, herbs, raisins, tomato salsa PB WB

BEEF ossobuco, gremolata, cauliflower rice GF

### THE GRAND FINALE...

LAVA CAKE BROWNIE grapefruit ice cream

RHUBARB & CUSTARD rhubarb & strawberry parcel, anglaise sauce

WARM PEACH basil & honey sorbet WB PB

CHEESEBOARD FOR ONE fleur des marais salant | truffled st Simeon | Brun de Noix | pink queen | basajo  
truffle honey, oat biscuits @£7.00 supp

#### IMPORTANT MENU INFORMATION

(V) vegetarian | (PB) plant based | (GF) adaptable for gluten-free (WB) well being

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk.

Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens.

**Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.**

Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones.

Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill