

Salut!

Set

M

E

N

U

5 Courses - £80

Entrees

Freshly Baked Bread with Truffle Butter

Amouse Bouche

Starter

Charred Sweetcorn, Miso Emulsion, Summer Vegetable Salsa (VG)

Classic Beef Carpaccio, Herb Emulsion, Pickled Mustard Seed,

Watercress, Shallots (GF)

Duck Roulaude, Smoked black berry gel, pickled onion, rocket puree,

and crisp bread

Tuna Tartare, Avocado Mousse, Pickled Cucumber, Sesame Tuille (GF)

Mains

Roasted Cauliflower Steak, Soy Chasew Sauce, Beetroot Emulsion,

Charred Shallots, Garlic & Kale

Lamb Choux Farci With Sweetcorn Sauce, and Fresh Tomato Salad

Fillet Steak, Dauphinoise, Wild Mushrooms, Rainbow Chard & red

wine jus

Market Fish With Risotto, Preserved Lemons, Prawn Emulsion,

Crayfish, spinach

Sides Included With Mains

Butter Glazed Jersey Royals, Parsley

Runner Beans, Broad Beans & French Beans, Sea Salt

Cheese Selection, Quince Jelly, Oatcakes To Share

Tomme de Chevre (Pasteurised Goat's Milk) / Comte (Unpasteurised Cow's Milk) / Bleu des Basques (Pasteurised Ewe's Milk) / Delice de Bourgogne (Pasteurised Cow's Milk)

Dessert

Poached Peach, Whipped Cream, Rosemary & Strawberry Gel

Dark Chocolate Cremeux (Mousse), with Olive Oil & Flaky Salt

Eton Mess, Summer Berries, Chantilly Cream, Meringue