

PRIVATE DINING MENU

SNACKS

CARAWAY BREAD hinxden cultured butter, herb oil
OYSTER maldon rock oyster, apple ponzu, pickled cucumber
FISH AND CHIPS panisse chips, cods' roe mousse, malt vinegar

STARTERS

PASTA asparagus, ricotta, watercress, black pepper, pangrattato
SEA TROUT cured sea trout, dashi broth, dill, lime, radish
PARFAIT mushroom parfait, shimeji a la grecque, truffle milk loaf, madeira cep jelly
SERRANO HAM white asparagus, hazelnut butter, serrano ham

MAIN COURSES

CARROT confit carrot, oyster mushroom ragu, carrot puree, lovage emulsion
POLLOCK pollock, sweet curry, cauliflower, batter scraps, fig leaf lemongrass
PORK blaise farm pork, potato kluski, morteau, apple, spring cabbage, charcuterie jus
LAMB dorset lamb, purple sprouting broccoli, mint, lamb fat hasselback, lamb sauce

DESSERT

APPLE CRUMBLE caramel apple, crumble, cold custard, apple pate de fruit, granny smith
BAKEWELL apricot, buckwheat, candied almonds, poached apricot, bronze fennel ice cream
STRAWBERRY swiss roll, strawberry ice cream, meadow sweet, sherry, mint

CHEESE 8 supplement

tunworth, ashmore, kentish blue and tomme de savoie served with crackers, oat biscuits,
rhubarb chutney

TEA, COFFEE AND PETIT FOURS

passion fruit marshmallow, dark chocolate, sea salt fudge, blackberry pate de fruit

55 PER PERSON

WE REQUEST A STARTER, MAIN COURSE AND DESSERT ORDER FROM
EACH GUEST 5 DAYS PRIOR TO YOUR BOOKING