

Set Menu 3

£52.00pp

STARTER

pea & mint soup (vea, gfa)

crispy pancetta, herb oil

heritage tomato tartare (vea, gfa)

shallots, capers, basil gel, balsamic reduction & crostini

gin cured salmon (dfa, gfa)

beetroot puree, orange & fennel salad, citrus dressing

porcini mushroom & chorizo arancini (dfa)

marinara sauce, chorizo chips, parmesan snow

MAIN

beef medallions (gfa)

pommes dauphinoise, asparagus bundle, roasted red onion, sage & red wine jus

turbot fillet (dfa, gfa)

confit fennel, leek potato puree, roasted cherry tomatoes, lemon gremolata

glazed root vegetables pavé (vea)

*orange-butter glazed layers of carrots, parsnip, candied beets and sweet potatoes,
served with redcabbage puree & onion soubise*

DESSERT

key lime mango tart (gfa)

mango confit, almond joconde sponge

vanilla madagascar mille-feuille (vea)

warm caramel sauce

hazelnut dark chocolate gâteau (dfa)

hazelnut praline, banana ice cream

wild berries roulade (dfa)

mix berry basil compote