

Tasting Menu 1584



Available Thursday - Saturday at 7pm

£70.00 per person @ £25.00 optional wine flight per person

PRE-STARTERS

Chive Savoury Profiterole

Cheese sauce, pickled walnut puree, textures of onion

Homemade Bread Selection

Served with flavoured butters

FIRST COURSE

Beef Cheek Tart

Smoked ricotta panna cotta, cherry sauce, baby beetroot

FISH COURSE

Sea Bass

Dauphinoise, shellfish beurre blanc, hispi cabbage, chestnut puree

MEAT COURSE

Ballotine Of Rabbit

Apricot confit squash, pistachio puree, swiss chard, port reduction

DESSERT

Triple Chocolate Mousse

Rice Krispies, Nutella, burnt citrus segments, orange sorbet

CHEESE COURSE

Smoked Applewood, Vintage Mature Cheddar, Blackstick Blue, Cornish Brie

A selection of biscuits, celery, grapes and homemade chutney

Please let a member of the restaurant team know if you would like to add on a wine flight to your dining experience

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

Tasting Menu 1584

Vegetarian



Available Thursday - Saturday at 7pm

£70.00 per person @ £25.00 optional wine flight per person

PRE-STARTERS

Chive Savoury Profiterole

Cheese sauce, pickled walnut puree, textures of onion

Homemade Bread Selection

Served with flavoured butters

FIRST COURSE

Salt Baked Beetroot

Caramelised walnuts, goats cheese mousse, coffee tuille

INTERMEDIATE COURSE

Curried Cauliflower Steak

Cauliflower cous cous, raisin puree, coconut veloute, toasted almonds

MAIN COURSE

Chestnut Mushroom Gnocchi

Chestnut satay, pan fried spinach, wild mushrooms, crispy onions

DESSERT

Triple Chocolate Mousse

Rice Krispies, Nutella, burnt citrus segments, orange sorbet

CHEESE COURSE

Smoked Applewood, Vintage Mature Cheddar, Blackstick Blue, Cornish Brie

A selection of biscuits, celery, grapes and homemade chutney

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