

# GASTRONOMIQUE TASTING EVENING

Wednesday 25<sup>th</sup> January 2017

5 Courses & Amuse-Bouche - £27.50

## Entrées

Pork collar & apricot croquette, caramelised apple purée, pickled shallots, crackling  
Mackerel fillet, burnt cucumber, cucumber consommé, black onion seed,  
dill crème fraîche  
Cow's curd, figs, wheat & walnut granola, cherry tomato, watercress

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## Deuxième Plats

Seared wood pigeon, assiette of beetroot, cherry reduction  
Spiced monkfish cheeks, braised haricot beans, chicken jus, pancetta  
Carrot salad, salt baked carrot, smoked carrot purée, carrot crisps, burnt baby carrot,  
orange & caraway seed dressing

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## Plats de Résistance

Pan roasted stonebass, watercress crumb, wilted sprouts,  
Pommes Anna, red wine sauce  
Beef fillet, crispy oxtail, parsnips, Jerusalem artichoke, Madeira jus  
Roasted squash, red lentil, celeriac, kale & miso gratin, toasted pumpkin seed crust,  
pumpkin seed oil

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## Fromages

Selection of French cheeses with artisan biscuits, grapes,  
celery and homemade chutney

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## Desserts

Apple tarte tatin, praline mascarpone  
Banana & walnut cake, banana cream, salted caramel, chocolate  
Dark chocolate & peanut cheesecake, mixed berry compote

