

GASTRONOMIQUE TASTING EVENING

5 Courses £29.95

WEDNESDAY 26TH APRIL

Entrées

Grilled white asparagus, crisp hens egg, pancetta, sauce vierge, lovage

Snails, smoked garlic & shallot purée, bacon lardons, salsify, truffle oil

Seared mackerel, pickled rhubarb, radish, stem ginger yoghurt,
orange dressing

Deuxième Plats

Heritage tomato salad, smoked tomato purée, coriander pesto, hazelnuts

Warm confit duck, sautéed spinach, spring onion, ginger,
sesame seed, port and cherries, peashoots

Marinated crab salad, pink grapefruit, avocado purée, nasturtium,
watermelon, radish, poppy seed dressing

Plats de Résistance

Loin of lamb, aubergine purée, black olive, chickpeas, wild garlic,
toasted almonds, red wine jus

Monkfish, squid ink, cauliflower purée, pickled samphire grass, baby fennel

Honey roasted aubergine, sweet potato purée, spiced chickpeas,
sesame seed, spinach, rocket pesto

Fromage

Selection of French cheeses, artisan biscuits,
grapes, celery & homemade chutney

Desserts

Chocolate & coffee gâteau, caramel, coffee cream, hazelnut,
Kahlua syrup, glazed banana

Vanilla pain perdu, almond crumble, whipped mascarpone

Tarte au citron vert, lemon cream, citrus meringue,
lemon & orange granola