

# GASTRONOMIQUE TASTING EVENING

5 Courses £29.95

WEDNESDAY 31<sup>ST</sup> MAY

## Entrées

Ham hock, pickled pineapple, chive dressing, Comté cheese croquette

Mackerel fillet, burnt compressed cucumber, cucumber consommé,  
black onion seed, dill crème fraîche

Salade de Printemps - cucumber, heritage tomatoes, radish, spring onions,  
black olive, toasted seeds, black quinoa, tomato vinaigrette

## Deuxième Plats

Lamb sweetbreads, braised peas, chicory, lamb jus, torched shallot

Baked smoked haddock, Jersey Royal potatoes, cream, Polonaise sauce, parsley

Chargrilled asparagus, poached egg, Bayonne ham, Hollandaise sauce

## Plats de Résistance

Beef sirloin, black garlic & celeriac purée, smoked butter pommes Anna, Madeira jus

Grilled halibut, red wine fish broth, wild garlic, saffron potato, charred fennel, dill

Spinach, tomato, aubergine, courgette & fava bean gratin, sage crust, kale crisp

## Fromage

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

## Desserts

Assiette of rhubarb - set rhubarb cream, poached rhubarb,  
rhubarb purée, rhubarb sugar

Strawberry & vanilla millefeuille, caramelised pistachio nut, strawberry cream

Cherry gazpacho, macerated berries, cherry mascarpone, toasted almonds

TABLES AVAILABLE FROM 6.30PM - 9.30PM