

food by
dish

A top-down view of a chef's hands plating a dish on a white circular plate. The chef is using a silver metal sprayer to add a finishing touch to a dish that includes sliced cherry tomatoes, a white cream dollop, and a dark sauce drizzle. The background is a dark, textured surface, and a silver spoon is visible on the right side of the frame.

Dinner Menu 2020

Food by Dish

Starter Course Menu

Meat

Ham hock terrine, roasted pineapple, chilli, coriander, gingerbread

Pressing of smoked chicken, chicken liver parfait, burnt apple, sweet and sour radish

Zataar spiced beef carpaccio, tahini, pomegranate glazed sticky beef, crispy parsnip skin

Game terrine, heritage beetroots, pain d'épice, charred grapefruit

Fish

Lime leaf poached salmon, jeweled cauliflower cous-cous, yuzu

Devonshire crab, saffron mayo, citrus cured fennel, pear

Trout crudo, wasabi crème fraiche, cucumber, salmon roe

Mackerel, salsify, grape relish, vanilla

Vegetarian

Burrata, beetroot tartare, raddicio, blood orange, fennel

Spiced butternut squash gazpacho, smoked ricotta, toasted pumpkin seeds, maple

Salt baked Jerusalem artichokes, crème fraiche pannacotta, sweet & sour pear

Rosary ash goats' cheese, roasted cauliflower, pickled purple cauliflower, red grapes, caper and raisin dressing



Main Course Menu

Meat

Lamb rump, shoulder croquette, whipped goats curd, charred leeks, truffle

Glazed beef short rib, baby parsnips, black cabbage, baby onions

Poached chicken breast, mini Kiev, sprouting broccoli, kohlrabi, turnip tops

Venison eye fillet, Bolognese, heritage beetroot, pickled blackberries, dark chocolate

Fish

Cured salmon fillet, dill and cream cheese stuffed artichoke, sea herbs, monks' beard

Sea bream, wild mushroom orzo, seaweed, caper and brown shrimp beurre noisette

Brown butter poached halibut, confit celeriac, hazelnut pesto, chive beurre blanc

Vegetarian

Wild mushroom and goats curd pithivier, charred leeks, potato puree

Black cabbage and pecorino donut, baby parsnips, roasted shallot

Hazelnut roast, sprouting broccoli, kohlrabi, shaved chestnut

Heritage beetroot wellington, purple kale, pickled blackberries

Black bomber cheese doughnut, red quinoa, truffled cauliflower

Miso glazed aubergine, pickled plums, kombu dashi.



Dessert Course Menu

Yuzu tart, Fennel compote, Greek yoghurt sorbet, Green tea meringues

“Snickers” semifreddo, salted caramel, chocolate and peanut shard

Cranberry cheesecake, buckwheat crumble, Rum n raisin ice cream,
roasted orange

Blackberry parfait with caramel centre, rosemary crumble, pear sorbet

“Winter berry eton mess” cinnamon meringue sphere, brandy cream,
winter berry compote, blueberry sorbet

“BFG” Dark chocolate sponge, kirsch cream, sour cherry sorbet, cherry
meringue

Chocolate cremeux, coffee crumb, mascarpone ice cream

Matcha custard tart, white chocolate, black sesame tuille, clementine
sorbet

