

£65.00 PER PERSON



TO START

CONFIT RABBIT AND BLACK TRUFFLE TERRINE

rabbit beignet, brioche, spiced chutney

PAN SEARED SCALLOPS

burnt onion puree, cauliflower, north acomb black pudding, sev

NORTH SEA CRAB CUSTARD TART

buttered english asparagus, lemon hollandaise

WATERCRESS VELOUTÉ (V)

cuddy's cave souffle, wild mushroom sauté

MAIN COURSE



NEW SEASON LOIN OF LAMB

slow cooked shoulder, peas, broad beans, minted pea puree

AUBERGINE, SPINACH AND ROAST GARLIC SOUFFLE (V)

buttered asparagus, toasted pine nuts, wild mushroom toast

ROAST WOODPIGEON

slow braised leg, puy lentils, pancetta, port wine, gratin potatoes

PAN FRIED SEA TROUT

tempura lobster tail, roast tomato bisque, garlic aioli

TO FINISH



PRE DESSERT

RHUBARB AND CUSTARD SOUFFLE

rhubarb curd, sable biscuit

DARK CHOCOLATE CREMEUX

caramelised bananas, chocolate tuille

CLEMENTINE CRÈME BRULEE

orange madeleine's

Local Artisan Cheese Menu - 3 Cheeses

4 Cheeses - £5 supplement

5 Cheeses - £8 supplement

COFFEE AND PETIT FOURS