



Tasting Menu

Canapés on arrival

Bruschetta of poached chicken and basil pesto, a variation on prawn cocktail and roasted vegetable tartlet

Amuse bouche

Texture of rabbit and baby beet

Starter

Finnan haddock fish cake, pickled fennel, dill oil and curly endive

Soup

Smoked celeriac soup with rosemary and smoked garlic brioche

Vegetable based course

Roasted heritage beetroot, quince pickle, buckwheat, red chard and Belgium chicory

Cold fish course

Salmon tartare with cucumber three ways

Sorbet

Basil sorbet with citrus meringue and ruby beetroot oil

Main course

Pan fried duck breast with black cherry puree and potato and thyme galette

Dessert

Bitter chocolate dome with hot toffee sauce, red velvet cake and seasonal red fruits

Cheese course

Smoked mature cheddar with mustard seed crackers, onion jam and fig

Coffee and petit fours

Winter berry mille-feuille, mini hazelnut and chocolate tart and a passion fruit Swiss roll

£19.95 per person