

S P R I N G
Á L A C A R T E

chef's selection of canapés

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to begin

Ravioles du Dauphine
comté, chive, wild garlic butter sauce (v)

Soused mackerel
pickled cucumber, whipped feta, watermelon, radish, mint gel

Ham hock terrine
giardiniera, apricot & apple gel, crostini

Asparagus & ricotta filo roll
crispy hen's egg, hollandaise, tarragon (v)

Cured salmon,
sweet pea panna cotta, white crab, dill pickles, rice cracker, pomello gel

Bresaola
rocket & radicchio, truffle mayo, biquonho, fermented goat's curd

Spinach & watercress soup
crispy shallots, sourdough (ve)

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main event

Pistachio & herb crusted lamb rump
ratatouille, black olive & parmesan potato terrine, jus

Chicken supreme
buttermilk leg lollipop, sweetcorn veloute, charred spring onion, chicken-salt fries, chili crisp

Coconut poached monkfish tail
lemongrass, bok choy, ginger, sticky rice

Halibut
pomme puree, miso, wild garlic, samphire, cockles

Asian beef rump salad
soy & maple glaze, spring onion, chilli, puffed vermicelli

Courgette, pea, & coriander falafel
lemon & cumin hummus, maple roast carrots, dukkha, paprika spiced ketchup (ve)

Black olive gnocchi
hot-honey roasted delica, ewe's curd, crispy kale, veloute

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to finish

Earl grey chiffon cake
orange, bergamot, vanilla (v)

Lavender panna cotta
honey & rosemary shortbread biscuit (v/ve)

Milk chocolate & macadamia torte
caramelised brown sugar, whipped mascarpone cream (v)

Swiss carrot cake
espresso crème patissiere, candied walnut, blood orange gel (v/ve)

(v) - vegetarian (v/ve) - vegetarian or vegan option available