

MENU

WEDNESDAY 20TH MAY

AMUSE BOUCHE

LIME CURED MACKEREL, FRESH GRANNY SMITH, JALAPEÑO
CRÈME FRAÎCHE, SQUID INK TAPIOCA CRACKER

STARTER

WARM SHALLOT TART TATIN, PEA & TARRAGON PURÉE,
CHIVE, SPRING ONION

MAINS

6OZ LAMB RUMP, BRITISH SPRING ASPARAGUS, CONFIT
PARISIENNE POTATOES, ROSEMARY EMULSION, BUCKLER SORREL,
LAMB JUS

YEAST EXTRACT GLAZED MAITAKE MUSHROOM, BRITISH SPRING
ASPARAGUS, ROSEMARY EMULSION, BUCKLER SORREL,
PUFFED WILD RICE

DESSERT

DARK CHOCOLATE CREMOSA, OLIVE OIL, SEA SALT,
COFFEE GROUND TUILE, LEAFY CLEMENTINE GEL

WHITE CHOCOLATE MALT CHEESECAKE MOUSSE,
SHERRY RAISINS, CINDER TOFFEE, SORREL

£30PP