

Starters

Beetroot and goat's cheesecake (v) served with a beetroot and red vein sorrel salad

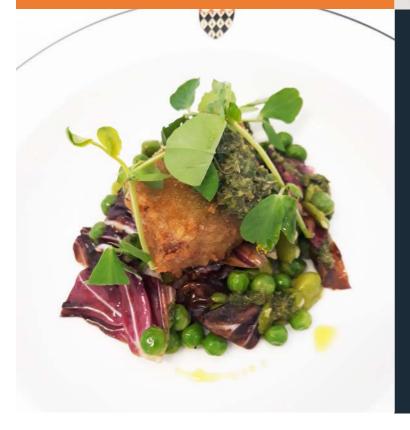
Wild mushroom and mozzarella arancini (v) served with parsley mayonnaise, micro herbs and hazelnuts

Mediterranean vegetable gazpacho terrine (vg) served with avocado, vegan feta and pea shoots

Trio of fish

dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi





Lobster tortelloni served with sea vegetables and a shellfish broth

Crispy lamb shoulder served with peas, broad beans, radicchio and salsa verde

Pressed ham hock served with caramelised apple salad, sourdough croûte and pea shoots

Evesham asparagus served with a crispy duck egg and bacon jam



Mains

Celeriac, potato and blue cheese pithivier (v) served with creamed spinach and vegetable crisps

Butternut squash, kale and rose harissa parcel (v) served with a BBQ king oyster mushroom and baby watercress

Cauliflower risotto (v) with fresh ricotta, garlic and lemon pangrattato

Nasturtium parsnip, pickled beetroot and red onion tarte tatin (v) with cumin pistachio and a buttermilk dressing

Pan fried loin of cod served on Ratte potatoes, topped with pickled samphire and a tempura battered mussel and salsa verde

Seared salmon fillet with baby fennel, tender stem broccoli, kedgeree bon-bon and a shellfish emulsion

Pan fried sea bass with asparagus, shiitake mushroom & pak choi, and a coconut broth





Fillet of beef with an ox cheek croquette, port fondant, kale & asparagus

Turkey ballantine with creamed Savoy cabbage and walnuts, baby fondant and sage scented jus

Rack of Welsh lamb

with a chickpea and coriander crust, served with a lamb and beetroot bon-bon, bulgur wheat, heritage carrots and a red currant jus

Pan fried guinea fowl with a white wine butter sauce and baby vegetables

British chicken supreme with a garlic mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc

Beef Wellington with a potato and truffle torte and red wine jus

Peppered Gressingham duck breast with butternut squash, rainbow chard, confit duck leg bon-bon and blackberries



Desserts



Caramelised Sicilian lemon tart with Jersey clotted cream and lemon verbena

Sticky toffee pudding with Madagascan vanilla ice cream and honeycomb

Mojito glazed pineapple carpaccio with coconut sorbet, lime and candied mint

Traditional apple and oat crumble with crème Anglaise and vanilla ice cream

Chocolate cheesecake (gf) with blood orange syrup, crème fraiche and caramelised orange

Bakewell tart with raspberry, Disaronno and vanilla chantilly

Chocolate delicia with espresso mousse, hazelnut, caramel tuille and a chilli and pineapple salsa

Vanilla panna cotta with poached strawberries, shortbread and baby basil

British cheeses served with orchard fruit terrine and biscuits

