



## 3 COURSE PLATED SAMPLE MENU

### STARTER

ENGLISH ASPARAGUS WITH TAHINI VERDE,  
PICKLED RADISH SALAD, NASTURTIUM AND  
HAZELNUTS



### MAINS

CHARCOAL LAMB LOIN WITH JERSEY ROYALS,  
CONFIT BABY CARROT, TRUFFLED PEA PUREE  
AND A WILD GARLIC OIL



GRIDDLED KING OYSTER MUSHROOM WITH  
JERSEY ROYALS, CONFIT BABY CARROT,  
TRUFFLED PEA PUREE AND A WILD GARLIC OIL

### DESSERT



COCONUT AND YUZU PANNACOTTA WITH  
RHUBARB GEL, CHARRED ITALIAN MERINGUE,  
AND HONEYCOMB CRUMBLE



## 5 COURSE PLATED SAMPLE MENU

TURKISH BREAD, MUSIC BREAD, CARAWAY & PARMESAN SNAPS WITH CURRIED GLOBE ARTICHOKE PUREE, SMASHED BROAD BEAN & WILD MINT & WHIPPED FETA DIPS



PARMESAN CUSTARD, CLAREMONT FARM ASPARAGUS, WILD GARLIC CRUMB

CHAR SUI SALMON, CURRIED SHALLOT, CRISPY RICE NOODLES, SEAWEED & 7 SPICE



TERIYAKI BEEF CONTRE FILLET , CHARRED BROCCOLI & TOASTED GARLIC, SWEET SOY & VEAL JUS, WAGYU TALLOW POTATO FONDANT



BURNT BASQUE CHEESECAKE, VIN SANTO ROAST STRAWBERRIES, MANCHESTER HONEY COMBE TUILE