

Starters

Whipped chicken livers, fig, charcoal bread
Confit duck terrine, caramelised orange, brioche
Smoked duck carpaccio, artichokes, parsley, hazelnut
Raw south Devon beef fillet, 63°C egg yolk, shallot, cornichon
Crispy ham hock, slow cooked poached egg, pea puree

Dorset crab, avocado, beetroot, quail egg
Cornish mackerel, black quinoa, creme fresh, dill
Orkney scallop, spice, onion, coriander, mango
Scottish salmon, Dorset crab, Apple, radish
North Sea prawns, Russian salad, shellfish oil

Endive salad, Barkham Blue cheese, walnut pesto
Fried duck egg, toasted brioche, girolle mushrooms, crisp onions
London burrata, artichokes, soft herbs
Heritage beetroots, avocado, dukkah, labneh
Chive gnocchi, pumpkin, grelot onions

Main Courses

Cornish lamb duo, fricassee of peas and broad beans, jus
Dry aged beef fillet, braised ox cheek, carrot puree, ceps
Dry aged beef fillet, butter poached lobster, parsnips, thyme sauce
Free range pork belly, roast apples, celeriac, mustard
Roast chicken breast, sweetcorn, girolles, shallot
Highland venison, beetroots, chocolate, salsify

Chesnut gnocchi, creamed cauliflower, cumin
Open lasagne of goats cheese, spinach, caperberries
Tenderstem broccoli, pomegranate, torn mozzarella, onion seeds
Roast onion, sage, onion puree, kale
Smoked aubergine, risotto, caponata, basil

Dessert

Dark chocolate & salt caramel tart, candied peanuts, vanilla
Pear & almond tart, praline clusters, clotted cream
Passion fruit mousse, shortbread, mango salad
Chocolate & banana puff pastry, toffee
Rum & popcorn pannacotta, pineapple, plantain
Raspberry cheesecake, limoncello, ginger
Lemon tart, basil, meringues
English & French cheeseboard, breads, fruits, celery