



# TASTING MENU

20TH & 21ST MAY

## 8 COURSE TASTING MENU

### HOUSE SOURDOUGH

SMOKED SHALLOT & MISO BUTTER

### ASPARAGUS VELOUTE

BLACK TRUFFLE

### CHICKEN LOLLIPOP

SATAY, SPRING ONION

### SEABASS

SAMPHIRE, COCONUT & COURGETTE CURRY

### BEEF CHEEK

DAUPHINOISE, RED WINE, MUSHROOM

### LEMON PANNACOTTA TART

OLIVE OIL, PEPPERCORN

### MANCHEGO & QUINCE

CHEESE BISCUITS

### SELECTION OF CHOCOLATES

THE PERFECT ENDING

**£30 PER PERSON**



# VEGAN TASTING MENU

20TH & 21ST MAY

## 8 COURSE TASTING MENU

### HOUSE BREAD

SMOKED ONION & MISCO COMPOTE

### ASPARAGUS VELOUTE

BLACK TRUFFLE

### CAULIFLOWER LOLLIPOP

SATAY, SPRING ONION

### STUFFED COUGETTE

SAMPHIRE, COCONUT CURRY

### ROASTED BEETS

RED WINE, FONDANT POTATOES, MUSHROOM

### MAPLE & PECAN BROWNIE

MAPLE

### PLANT BASED CHEESE & QUINCE

CHEESE BISCUITS

### SELECTION OF CHOCOLATES

THE PERFECT ENDING

**£30 PER PERSON**