

4 course Fine Dining Menu

STARTERS

White Onion & Madeira Soup, Chive "Espuma", Shallot Rings

Smoked St George Chicken & King Oyster Mushroom Terrine, Lemon Gel & Herbs

Spring Braised Hog Cheek, Potato Mousse, Lemon Gremolata, Pickled & Crispy Parsnips

Scallops with Peas, Asparagus, Lime, Saffron, Sprouts & Herbs

Poached & Smoked Salmon Ballottine, Cucumber, Mint & Radish Salad & Sour Cream

Smoked Courgettes with Baked Horseradish & Mango Cheesecake & Lime Vinaigrette

PALATE CLEANSER

Confit Pineapple & Basil Sorbet

Lemon Sorbet with Strawberry and Mint salad

Orange Sherbet Granita with Popping Candy

Elderflower & Lime Frozen Mousse

MAINS

Fillet of Cotswold Beef Wellington and Potato Purée, served with Masala & Truffle Sauce and Seasonal Vegetables

Rack, Sirloin & Breast of Lamb, Carrot & Swede Mousse, Fondant Potatoes, Asparagus & Basil Crisp, served with Lamb Stock Reduction

Chicken Breast & Wing Lollipop, Celeriac Mousse, Potato Gratin, Enoki Spring Roll, New Forest Mushrooms, Cherries & Dandelions, Served with Chicken Stock Reduction

Skate Wing & Crispy Cheek, Fennel Roasted Butter with Capers, Confit Salsify, Pea & Broad Bean Salsa, Parisian Potatoes & Rainbow Chard Crisps

Pine Nut Crusted Halibut with Braised & Barbecued Octopus, Compressed Roasted Aubergine, Blown Cous Cous & Mojo Sauce

Line Caught Dorset Sea Bass, Lobster Ravioli, Tempura Chives & Curried Mussel Chowder

Confit Byaldi with Braised Potatoes, Aubergine Crips, Goats Cheese, Lemon & Vanilla Mousse

DESSERTS

Lemon Orange with Chocolate, Star Anise & Cardamom Soil

Pineapple & Chilli Carpaccio Tart with Basil Sorbet

Lime Tart, Elderflower & Thyme Sorbet, Chocolate, Almond Poached Pear

PB & J Brioche Toasted Sandwich, Cream Cheese & Pecan Ice Cream, Confit Strawberries

Carrot Garden; Carrot Cake, Mascarpone Vanilla Panna Cotta, Mint Gel, Ginger Bread Soil, Fennel Ice Cream Cannelloni with Crystallised Micro Carrots & Chervil