



Table d'Hôte Menu

Starters

Terrine of Guinea fowl, celeriac, truffle, Jersey Royals and asparagus

Curried crab, smoked cod, cucumber, coconut

Fine tart of heritage tomato, onion, goat's cheese, basil

Beef cheek ravioli, charred leeks and sweet potato

Sugar cured mackerel, pink grapefruit, beetroot, and kohlrabi

Main Courses

Dingly dell pork belly and pork cheek, apple, mashed potato, pickled carrots

Breast and leg of guinea fowl, wild mushroom polenta, pancetta, artichoke

Fillet of cod, courgette, smoked mussels, pine nuts

Seabass, spinach and artichoke with Israeli couscous

Butternut squash, risotto, goat's cheese, asparagus, pumpkin seeds

Desserts

Eaton Mess

Raspberries, white chocolate, pistachio

Baked lemon cheesecake with textures of lime

Liquid chocolate tart, orange sorbet, candied orange

Selection of cheese and biscuits

£32.50 per person