

STARTERS

Wood roasted celeriac velouté seeded brioche

Cured chalk stream trout, young beetroot and horseradish Chantilly

Crispy hen's egg, English peas, smoked bacon, granny smith and
truffle cappuccino

Burrata served with datterini tomatoes and Barolo vinegar reduction

MAINS

Roast belly of Great Garnetts pork, parsnip purée and apple tart

Sautéed rock prawns tagliatelle with lobster sauce

Pan roasted Cornish cod fillet, brown shrimp and caper beurre noisette

Roasted Jerusalem artichoke, smoked aubergine and cauliflower
cream tagliatelle

DESSERTS

Tarte Piémontaise, creme cafe au lait and fresh raspberries

Lime roasted pineapple with lemon sorbet, fresh berries and coconut
syrup

A selection of English and French cheeses, crackers, celery and grapes
(included with four course)