

GOURMET MENU

Cauliflower & Montgomery Cheddar soup

crispy ox tongue, Laverstoke Farm's black pudding, croutons, truffle oil

or

Burrata & local watercress (v)

candy beetroot, watercress emulsion, pine nuts

or

Celeriac remoulade

Blackcomb ham, soft boiled quails eggs



Himalayan Salt 28 Days Dry Aged Rib Eye

French fries, cherry vine tomatoes, Hampshire watercress,

confit shallots, Béarnaise espuma

or

Black treacle salmon

homemade gnocchi, crispy kale, dill butter sauce

or

Wild mushroom pappardelle

Madeira, charred leeks & sage, porcini cream



Salted caramel ganache

Szechuan pepper ice cream

or

Baked orange & white chocolate cheesecake

cranberry coulis

or

Rooibos & blueberry parfait

white chocolate, pear & honeycomb

£59 per person