



COUNTRYSIDE KITCHEN

Baked squash soup (v)

roasted tomato, burnt orange

or

Wild Carrot salad (v)

crispy leeks, homemade miso salt, yuzu & truffle

or

Loch Duart salmon

seared, celery apple, bergamot gel

Slow cooked cod fillet

pea & mint purée. Heritage beetroot, Avruga caviar

or

Roast poussin

wild mushrooms, cornmeal cake, tarragon

or

Acquerello risotto (v)

saffron & orange

Sticky toffee pudding

vanilla ice cream & brandy snap

or

Pineapple carpaccio

pistachio & coconut sorbet

or

Manjari chocolate ganache

caramel sauce & citrus sherbet

49 per person