

TASTE OF WILD CARROT

STARTERS

Roasted Jerusalem artichoke soup (v)

sage oil, citrus essence

Baby spinach salad (v)

Parmesan, miso salt, yuzu & truffle vinaigrette

Loch Duart salmon

seared, celery apple, bergamot gel

MAINS

Isle of Mull seared king scallops

parsnips purée, chorizo and pickled pears

Free range Devon duck breast

pickled kohlrabi, orange

Acquerello risotto (v)

caramelized onion broth, aged Cheddar & passion fruit reduction

DESSERTS

Citrus tart

lemon curd ice cream

Roasted mango

coconut foam, pineapple Thai basil sorbet

Mint & chocolate

Guanaja ganache, crunchy cocoa nibs & mint ice cream

Choose one dish per course

55 per person



*Please inform your server for any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.*

@wildcarrothampshire