

## Sample Menu

### Canapés

Soy marinated mackerel, red apple purée & sorrel cress

Sea bass ceviche, pickled cucumber, mooli & yuzu dressing

Cured sea trout, wasabi mayonnaise, pea blini & baby watercress

English asparagus tips with grapefruit hollandaise

Beetroot & Sairass goats cheese cannelloni on pine nut sable

Rice paper roll of charred courgette flower, broad bean, pea & mint brandade

Barbecue Cotswold lamb rump, mint salsa verde on focaccia crostini

Confit cod cheek, garden pea foam on crispy cod skin

Dry aged ribeye beef with béarnaise sauce & English truffle

Foie gras parfait with pickled figs, rhubarb caramel on toasted brioche

### Starters

Roasted English asparagus, poached Burford Brown egg &  
Hollandaise sauce

Cornish crab salad, marinated golden beetroot, Granny Smith apple & rye toast

Creamy Burrata, oven dried Heirloom tomato salad & Parmesan tuile

Terrine of Landes Foie Gras & smoked ham hock, homemade piccalilli & toasted  
brioche

Beetroot cured confit Salmon, baby watercress, pomello & pink peppercorn dressing

Warm salad of Arbroath Smokie, quails egg, confit Jersey Royal potato, chardonnay  
& oyster dressing

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Turnip & apple velouté, braised rabbit & tarragon emulsion  
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Salad of homemade goats curd, elderflower, English asparagus, garden peas & morel mushrooms

### **Mains**

Seared fillet of brill, shaved English asparagus, salt mash samphire & lobster sabayon  
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Pumpkin gnocchi, roast Porcini mushrooms, aged Parmesan, wild rocket & English truffle  
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Roast Cotswold lamb cannon, spring onion risotto, wild garlic, broad beans & crispy leek  
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Steamed fillet of Dorade, crushed Jersey royals, black olive & smoked tomato dressing  
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Sous vide fillet of Gloucestershire pork, crispy pigs trotter, spiced lentils, parsnip puree & apple espuma  
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Dry aged fillet of Oxfordshire beef, horseradish pomme purée, roast baby artichokes, charred baby leeks & Madera jus  
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Roast wood pigeon, Alsace bacon, textures of beetroot, salt roast celeriac puree & caramelised walnuts  
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Cornish line caught Turbot, Scottish langoustine, sea purslane & baby spinach

### **Dessert**

Chocolate & hazelnut delice, earl grey & cardamom ice cream, honeycomb & blackberry espuma  
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Poached Williams's pear, Rum Baba & Jerusalem Artichoke ice cream  
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Sweet eve strawberries, yoghurt parfait, pistachios & baby basil  
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Jersey cream & Tonka bean Panna Cotta, poached Rhubarb & ginger ice cream  
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Victoria rhubarb trifle, rhubarb schnapps granite, warm ginger doughnuts

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Cox's apple Tarte Tatin, Calvados & apple puree, cinnamon ice cream

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Organic lemon curd, toasted oatmeal, caramelised Italian meringue & blackcurrant sorbet

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Bitter chocolate fondant, coconut & lemon grass ice cream