



# Table d'Hôte

£74

## —◆— To whet your appetite —◆—

**Chef's canapés**

**Homemade Brioche sharing loaf**

*Whipped honey and balsamic vinegar butter, whipped miso butter*

**Choice of our spring-well bottled still or sparkling water**

## —◆— Starters —◆—

**Cured salmon**

*compressed kiwi, raita gazpacho, labneh, coriander pesto, almond*

**Torched mackerel**

*Fennel pickle, horseradish, green peppercorn, crab*

**Pork belly**

*Char siu, fermented rhubarb, blackberry, salsify, tarte tatin*

**Goat's cheese parfait**

*Beetroot, orange ketchup, hazelnut, parsley*

## —◆— Mains —◆—

**Local fillet of beef**

*Mushroom ketchup, hash brown, shitake, ox tongue, celeriac and soy*

**Poached halibut**

*Baby turnip, red pepper, beurre blanc, sardine, coastal vegetables.  
(And with Oscietra caviar, £10 supplement – spoil yourself!)*

**Pan-seared duck breast**

*Jerusalem artichoke, hoisin, smoked cucumber, spring onion*

**Textures of carrot**

*Potato pavé, sesame tuile, kale, pesto*

## —◆— Desserts —◆—

**Horn of Plenty 'bounty'**

*Coconut, pineapple, mizuna*

**Peanut parfait**

*Textures of chocolate, tonka bean, biscotti, lemon balm*

**Ginger**

*Spiced sponge, coffee custard, vanilla mascarpone*

**Orange Tart**

*Baked orange caramel, Earl Grey ice-cream, calamansi jelly*

## —◆— Local cheeses, chutney, and artisan biscuits —◆—

*Chef's choice of 4 from 7 cheeses. Supplement £12.50*

## —◆— Coffee, teas, and petit fours —◆—

*We prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed.*

*If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.*

*Please note, a discretionary service charge of 10% is applied to your bill.*