

TASTE OF SPRING

FRIDAY 26TH APRIL - £65 PER PERSON

COURSE 1

Monkfish scampi with wild garlic emulsion



Chicken and truffle terrine

Spring pea and feta tartlet

'Cheese on toast'

COURSE 2

Beetroot cured chalk stream trout with a golden beetroot gazpacho, pickled cucumber, crispy capers and samphire

Grilled new seasons asparagus with a crispy hens egg, sauteed girolles, pea purée and parmesan crisp.

COURSE 3

Herb crusted Rack of Yorkshire lamb with dauphinoise potatoes, wild garlic salsa verde and a rosemary red wine jus

COURSE 4

White chocolate crème brulee with gariguette strawberries