

# FINE DINING MENUS

Classic, contemporary dining. Approachable & seasonally crafted dishes, blending elegance with innovation & tradition with modern techniques. Elevated with impeccable rhubarb style & the all important rhubarb playful twist.

## First courses

### BROCCOLI VELOUTÉ

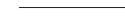
served from an individual jug  
apple, potato, compressed celery & Beauville Blue cheese beignet

### ROASTED SCOTTISH SCALLOPS

cauliflower textures, raisins, pine nuts & curry oil

### PEPPERED VENISON CARPACCIO

truffle dressing, turnip remoulade & shaved Katherine goat's milk cheese



## Main courses

### BREAST OF PARTRIDGE

game croustade, glazed boulangère potatoes, red cabbage purée & Brussel tops

### 28 DAY AGED FILLET OF BEEF,

bone marrow crumb, rissole potatoes, shallots & thyme jam, grelot & sauce Bordelaise

### WILD SEA BASS

saffron Parisienne potatoes, mussels & seashore vegetables



## Puddings

### CHOCOLATE FONDANT

Baileys ice cream, gold chestnut nuggets

### INDIAN SUMMER EDIBLE GARDEN

chocolate & passion fruit pebbles, salted caramel sauce, hibiscus sorbet & kataifi

### BLACKBERRY & BASIL DACQUOISE

5 spice caramel, raspberry & black olive sorbet

