



# FINE DINING

2<sup>nd</sup> May 2018

## Kitchen Live

Watch the action through a video link to the kitchen

### Treacle Cured Salmon

Ceviche of Spring Vegetables, Pink Grapefruit & Sour Cream

### Crispy Hens Egg

Griddled New Season Asparagus, Celeriac, Parmesan Hollandaise

### Ham Terrine

Piccalilli & Brioche

### Peking Duck Ravioli

Cucumber, Leek & Aromatic Broth

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### Braised Pork Belly and Cheek

Carrot, Ginger & Yoghurt

### Herb Crusted Delicé of Plaice

Roasted Cauliflower, Confit Lemon, Samphire & Jersey Royals, Light Mustard,

Cornichon velouté & Mussel Foam

### Pan Fried Chicken Supreme

Ballotine Stuffed with Spinach, Wild Mushroom, Tarragon & bacon, Smoked & BBQ Corn,

Broccoli & pomme Maxine, Mushroom Puree

### Risotto Milanese with Wild Mushrooms & Spring Vegetables

Wild Garlic & Roast Hazelnut Pesto

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### Yoghurt Curd, Strawberries & Basil


### Chocolate Delice

Ouef a la Neige & Blood Orange

### “Rhubarb”

£19.95

 denotes suitable for vegetarians

 denotes may contain nuts  
“deconstructed”

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

\*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.