

SET MENU 2
DECEMBER 2017
£50

FOR PARTIES OF 10 GUESTS AND ABOVE

ROASTED AUBERGINE, BLACK GARLIC, CHILLI BROAD BEANS, BASIL

GREEN BEANS, MUNG BEAN SPROUTS, CRISPY SHALLOTS, PEANUTS

BURRATA, CLEMENTINE, CORIANDER SEEDS, LAVENDER HONEY

SPICED BUTTERMILK CORNISH HAKE, URID DAHL, CAVOLO NERO

BRAISED OCTOPUS, JERUSALEM ARTICHOKE PURÉE, ROSE HARISSA, OLIVE AND ANCHOVY SALSA

VENISON, CARAMELISED YOGHURT, BLACKBERRIES, PEANUTS

PORK BELLY, CRUSHED DELICA PUMPKIN, APPLE & WALNUT SALSA

APPLE AND GINGERBREAD TRIFLE, CALVADOS, CELERY SORBET

BAKED CHOCOLATE GANACHE, PLUM SOIL, CRÈME FRAÎCHE, ORANGE OIL