

DINNER MENU – 31 DECEMBER 2017

£80 PER PERSON

AMUSE BOUCHE

3 DISHES PER PERSON

DESSERT / COFFEE & OTTOLENGHI BRITTLE

VEG

Burrata, clementine, coriander seeds, lavender honey

Roasted aubergine, saffron yoghurt, walnuts, pomegranates

Butternut squash, tahini, za'atar, pinenuts

Crushed beetroot, Rosary goat cheese, hazelnuts

Courgette and manouri fritters, cardamom yoghurt

Valdeón cheesecake, pickled beetroot, thyme honey

FISH

Pistachio crusted hake, lovage vichyssoise, pickled radish

Seared scallops, pickled daikon, chilli jam

Grey mullet, rasam, curried potato

Braised octopus, Jerusalem artichoke purée, rose harissa, olive and anchovy salsa

MEAT

Pork belly, crushed Delica pumpkin, apple and walnut salsa

Venison, caramelised yoghurt, blackberries, peanuts

Beef shin pastilla, fennel, pickled salsify

Duck breast, wild mushrooms, quinoa, hazelnut beer butter