

The Kitchen

FINE DINING RESTAURANT

Friday & Saturday 6pm – 9pm | £48 per head

AMUSE BOUCHE

STARTER

Wild Hare

Pressing of Hare and Sweet Cure Bay Smoked Pork Belly, Hare Liver Mousse, Charred Clementine, Walnut Praline

Gurnard

Grilled Fillet of Gurnard, Textures of Cauliflower, Purslane, Russian Dressing

Octopus

Grilled Octopus Tentacles, Spanish Chorizo, Confit Ratte Potatoes, Toasted Almonds, Lime & Herb Puree

Homemade Goat Cheese (v)

Textures of Beetroot, Goats Cheese Croquette, Pomegranate, Celery Sorbet

MAIN

Korean Style Mallard

Spiced Roast Breast, Stir Fried Kohlrabi, Star Anise & Chilli Duck Leg Bonbon, Soy & Sesame Puree

Rack of Lamb

Sous Vide Lamb Rack, Smoked Potato Croquette, Crispy Kale, Beetroot Puree, Burnt Shallot

Loin of Cod

Confit Loin, Juniper Ash, Winter Squash, Oyster Leaf, Aster & Liquorice

Yeastied Cauliflower (v)

Cauliflower Fondants, Yeasted Cauliflower Puree, Golden Raisins, Pickled Grapes, Mint Oil

DESSERT

Sweet Garden Carrot Cake (v)

Homemade Mascarpone, Candied Walnut, Black Raisin Coulis, Candied Carrot, Satsuma Puree, Indonesian Cinnamon Ice Cream

Peanut Butter Mousse

Caramelised Bananas, Banana Sherbet, Chocolate Pudding, Banana Mousse, Cacao Nib Coulis

White Chocolate & Pineapple (v)

Chateaux des Arroucats Braised Pineapple, White Chocolate Snowflakes, Coriander Puree, Passion Fruit Pate de Fruit

Pear Mille Feuille with Parsnip (v)

Pressed Puff Pastry, Caramelised Conference, Williams Puree, Caramel, Parsnip & Vanilla Bean Sorbet
