

The Kitchen

FINE DINING RESTAURANT

Tuesday – Thursday | 2 courses £34 | 3 courses £39

AMUSE BOUCHE

STARTER

Wild Hare |

Pressing of Hare & 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 | *£2.00 supplement*

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 | *£3.00 supplement*

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

Yeasted 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
