

# The Kitchen

FINE DINING RESTAURANT



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Tasting Menu | £55 per head

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Artisan Breads with House Cultured Butter

## AMUSE BOUCHE

White Onion Veloute with Bay & Star Anise

## CHARGRILLED ASPARAGUS WITH JERSEY CURD

Chargrilled Asparagus tips with Home-made Jersey Curd, Pane Quail Egg, Caramelised Shallot Caramel, Apple Caviar Pearls

## STEAK TARTARE

Confit Egg Yolk, Root Vegetables, Pea & Wasabi Puree

## FRENCH CORN FED POUSSIN WITH LOCAL FORAGED GREENS

Oven baked Corn-fed Poussin Breast, Confit Leg Ragout, Artichoke, Sautéed Foraged Greens, Tarragon Gnocchi

## SMOOTH HAZELNUT PARFAIT WITH TEXTURES OF CHOCOLATE

Hazelnut Parfait, Gianduja Cremeux, Tonka Bean

## COFFEE AND PETIT FOURS

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# The Kitchen

FINE DINING RESTAURANT



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Tasting Menu | £65 per head

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Artisan Breads with House Cultured Butter

## AMUSE BOUCHE

Lymington Crab, Textures of Apple

## HAND DIVED KING SCALLOPS

Maple Cured Pork Belly, Cauliflower & Black Pudding

## RAVIOLI

Smoked Chicken and Spring Onion Ravioli with Black Truffle & Parmesan Sabayon

## TO CLEANSE

Cottonworth Rose Granita with Lemon & Basil Foam

## AGED BEEF DUO WITH FOIS GRAS

Sous-Vide Fillet of Black Angus Beef, twelve-hour Featherblade, Griddled Baby Vegetables, Caramelised Cauliflower & Fois Gras Puree, Fondant Potato

## VANILLA CHEESECAKE WITH RASPBERRY

Textures of Raspberry, Madagascan Vanilla Cheesecake, Caramelised White Chocolate, Crunchy Granola & Basil Oil

## COFFEE AND PETIT FOURS

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FINE DINING RESTAURANT

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Tasting Menu | £75 per head

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Artisan Breads with House Cultured Butter

## AMUSE BOUCHE

South Pacific Style Cod Ceviche with Lime & Coriander Pearls

## CARPACCIO OF HERITAGE BEETROOT

Salt Baked Beetroot with Homemade Feta, Toasted Pine Nuts, Spice of Angels, Cider Vinaigrette

## MUSCOVY DUCK

Sous-vide Breast of Muscovy Duck, Smoked Potato and Truffle Espuma, Confit Pearl Onions with Star Anise

## CONFIT MONKFISH

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

## TO CLEANSE

Tangerine & Kumquat Granita with Carrot Air

## CANNON OF LAMB

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

## CARAMELISED PEAR MILLE FEUILLE

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

## COFFEE AND PETIT FOURS

# The Kitchen

FINE DINING RESTAURANT



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## Tasting Menu | £100 per head

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Artisan Breads with House Cultured Butter

### MEDITERRANEAN SPHERE

Mediterranean Gazpacho Consommé Sphere with Crispy Polenta & Candied Bell Pepper

### CEVICHE OF NORTH SEA COD

South Pacific Style Cod Ceviche with Lime & Coriander Pearls

### TATARE OF DEXTER BEEF

Dry Aged Steak Tartare, with Root Vegetables, Confit Egg Yolk, Pea & Wasabi Puree

### HAND DIVED KING SCALLOPS

Hand Dived King Scallops with Orange Puree, Shredded Baby Fennel & Almond Brittle Croquant

### HAY SMOKED SQUAB PIGEON

Smoked Breast of Squab Pigeon with Muscovy Duck Mousse, Black Truffle, Elderflower,  
Roasted Hazelnut, Star Anise & Port Reduction

### TO CLEANSE

Tangerine & Kumquat Granita with Carrot Air

### BUTTER POACHED LOBSTER

Butter Poached Lobster with Sautéed Trompettes, Bone Marrow, Sweet Carrots & Caramelised Pearl Onions

### PEANUT BUTTER MOUSSE

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

### DIGESTIF

Blueberry, Vanilla & Grey Goose Daquiri

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