

The Kitchen

FINE DINING RESTAURANT

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

AMUSE BOUCHE

STARTER

Hand Dived King Scallops

Pan seared king scallops with caramelised parsnip & celeriac, roasted hazelnuts, scallop roe mousse

Hay Smoked Squab Pigeon

Smoked breast of squab pigeon with Muscovy duck mousse, black truffle, Chinese artichoke, squash puree

Free Range Guinea Fowl Terrine

French free-range guinea fowl, shimeji mushrooms, candied apple, cider gel

Ragstone Mousse with Winter Spices (v)

Ragstone & smoked garlic mousse, poppy seed crumb, mulled wine gel, quince

MAIN

Fallow Deer with Black Pudding

Sous vide loin of fallow deer, confit beetroot, salsify, black pudding & blackberry puree, sautéed girolles

Loch Fyne Gigha Halibut

Confit fillet of halibut, pearl barley, mascarpone, North Atlantic prawns, golden raisins, sauternes sauce

Wild British Grouse

Beurre noisette poached breast of grouse, braised potatoes, cauliflower & chestnut puree, trompettes, kale, cognac jus

Roasted Muscat & Dorset Red Risotto (v)

Squash & Dorset red risotto, Muscat puree, parsley & sage puree, crispy shallots

DESSERT

Melting Sphere with Textures of Chocolate (v)

Hazelnut ganache, gianduja, tonka bean, milk foam, hot chocolate sauce

Buttermilk Panna Cotta with Rhubarb & Juniper

Textures of rhubarb with juniper, rum & buttermilk panna cotta, rhubarb sorbet, green herb oil

White Chocolate & Salted Caramel Mousse

Scottish shortbread, clementine sorbet, nutmeg & cardamom gel

Smooth Apple Parfait

Bramley apple & fennel pollen parfait, ground oats, pink lady jelly, cox's puree, cinnamon ice cream
