

# The Kitchen

FINE DINING RESTAURANT

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Friday & Saturday 6pm – 9pm | £48 Per Head

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## AMUSE BOUCHE

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### 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

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## MAIN

#### Blackmoor Venison with Black Pudding

Sous Vide Loin of Blackmoor Venison, 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

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## 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

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