

# EAT FIVE STAR



## STARTERS

Textures of Spring vegetable salad with amino seeds and quail egg - V

Confit rabbit leg, wholegrain mustard and hazelnut terrine with carrot three ways

Ham hock ballotine, piccalilli, toasted brioche, watercress and lamb leaf salad

Duck boudin, pickled black and white radish, shimeji mushroom, smoked emulsion

Scorched mackerel, curried lentils, pickled fennel and orange emulsion

Soft poached egg, asparagus, wild mushroom - V

Wild garlic arancini, heritage tomato salad and olive dressing - V

72 hour duck bresaola, amino seeds, sweet potato and hazelnut puree, sweet potato fritter and mustard frills

Crab salad with confit onion and romano pepper, prawn cracker and coriander mayonnaise

## MAINS

Beef fillet, leek puree, charred leek, leek crisp, pomme fondant, red wine sauce

Braised beef shin ballotine, pancetta and caper croquette, savoy cabbage

Confit salmon, fennel, puy lentils and Jerez vinegar reduction

Chicken breast poached in roasted chicken skin butter with sweetcorn, leek, pancetta and Parisians potato fricassee, sweetcorn puree

Sweet potato, goat's cheese and hazelnut tortellini with spinach and hazelnut veloute - V

Roast lamb rump, pea puree, braised gem lettuce, pea, broad beans, confit tomato, pancetta croquette

Sea bream, pea puree, warm pea and broad bean salad, confit new potatoes, lemon and caper dressing

Curried cauliflower risotto with scorched and pickled cucumber, onion bhaji and baby coriander - V

## DESSERT

Stem ginger cheesecake, poached rhubarb, ginger bread crumb

Chocolate torte, caramelised white chocolate cream, macerated raspberries and raspberry sorbet, beer chocolate cake crumb

Pistachio and polenta cake with mandarin sorbet, coffee ice cream

Lemon verbena panna cotta, strawberry jelly, freeze dried strawberry, poached strawberries and milk chocolate mousse

Sticky toffee pudding with caramelised apples, pears, dates and vanilla ice cream

Strawberry, meringue, white chocolate, shortbread, cherries