

# MENUS

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## CONTEMPORARY MENU

£45.00 menu

### APPETIZERS

Sweetcorn velouté, toasted seeds, spiced coconut cream  
Confit blackened salmon, sour cucumber & sweet chilli salsa, wakame  
Smoked duck, compressed watermelon rhubarb & fennel salad  
Heritage tomato, avocado, poached spicy kumquat, Thai asparagus

### ENTRÉES

Slow cooked pork belly, cloudy apple puree, cauliflower couscous edamame beans  
Sea bream, charred bok choy, jalapenos & lime beurre blanc  
Crispy slow cooked duck leg, Asian slow & orange gel  
Wild garlic gnocchi, king oyster & shitake, blackened onion & sesame purée

### DESSERT

Chocolate pavé & hazelnut ice-cream  
Mango & lime tapioca pudding, pineapple sorbet  
Passionfruit cheesecake & raspberry jelly, white chocolate cream  
Selection of three cheeses from Beillevaire, quince paste & crackers

Tea or Coffee, petit fours

## SEASONED MENU

£55.00 Menu

### APPETIZERS

White crab & black ink tortellini, lobster & lemongrass essence  
Yellowfin tuna tartare, citrus dressing, wasabi tobiko, nori & rice paper crisp  
Avocado, pickled apple, edamame & mango salad  
Seared beef carpaccio, coriander mayo, kumquat

### ENTRÉES

Teriyaki roasted duck breast, caramelised endive, chilli kumquat  
Gochujang marinated rack of lamb, edamame, Thai asparagus, wild garlic, seaweed  
Stone bass, bok choy, lotus root, Champagne yuzu & miso sauce  
Rice paper parcel, Asian mushroom, spring vegetables, edamame

### DESSERT

Pistachio mousse, raspberries & yuzu  
Madagascar vanilla poached pineapple carpaccio, coconut sorbet  
Passionfruit cheesecake & raspberry jelly, white chocolate cream  
Cheese selection from Beillevaire, quince paste & crackers

Tea or Coffee, petit fours

Parties of up to 20 can order from a choice on the night. Larger parties (21+) should choose one starter, one main course and one dessert for the entire party

*Please note these menus are only sample and are subject to change*