

# Tasting Night Menu

16 May 2018

## First course

Cucumber, celery gazpacho, bloody Mary sorbet, popcorn  
Duck leg bon bon, blueberry ketchup, chicory, duck ham  
Charred asparagus, truffle confit egg yolk, tarragon  
Soused herring, smoked lemon curd, crispy hen egg

## Main course

Chicken, chorizo ballotine, butterbean, goats cheese croquette, radicchio  
Garlic and chervil gnocchi, heritage tomatoes, basil sauce  
Pan fried chalkstream trout, salt baked new potatoes, asparagus, dill  
Roast lamb rump, quinoa, apricot, spiced

## Sides

Truffle fat chips – spring green vegetables - Creamed potato  
Roasted chantenay carrots - Buttered new potatoes

## Desserts

Milk chocolate iced parfait, cherry, marshmallow  
Clotted cream pannacotta, strawberries, shortbread  
Hot ginger cake, gooseberry and ginger beer sorbet  
Cheese

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens  
Vegan and allergen menus available on request