

## Tasting Menu 1<sup>st</sup> May

3 courses – 25p.p.

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

### First course

Roasted pigeon breast, barbecue pancetta hash, red Leicester

Spring pea velouté, confit Jersey Royals, crème fraiche, mint

Shellfish ravioli, smoked haddock foam, chervil

Buttered asparagus, poached quail's egg, brioche croutons

### Main course

Roasted lamb rump, Boulangère potatoes, carrot, pea mousse, lamb jus

Corn-fed chicken supreme, wild garlic mayonnaise, parmentier potatoes,  
asparagus

Pan fried chalk stream trout, roe butter sauce, brown shrimp toast

New season salt baked carrot, sour cream, chive, toasted hazelnuts

### Sides

Rosemary salt fat chips – Pea, parmesan, salsa verde salad – Creamed potato

Confit Chantenay carrots – Garlic French beans – Buttered new potatoes

3.95 each

### Desserts

Strawberry cream cheese, shortbread, nasturtiums, elderflower ice cream

Hot gooseberry compote, vanilla iced parfait, toasted oats

Dark chocolate crèmeux, coffee ice cream, walnut bread croutons

Three cheeses, preserve, homemade crackers

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