

THE  
EPICUREAN  
RESTAURANT

Menu A

Starter

**Duo Of Cured Smoked Salmon**

Aged 21-Year-Old Malt Whisky Loch Fyne Salmon  
And Traditional Oak Smoked Cures Hand-Carved  
At Your Table

**Chicken And Morel Mushroom  
Mousseline With Pistachio Crumble**

Duck Liver Parfait, Sweet And Sour Pickled  
Vegetables And Spinach Anglaise

**Devonshire White Crab, Langoustine  
And Caviar Cocktail**

Pea And Chervil Custard, Parchment Bread And A  
Cucumber Mojito

**Aged English Beef Carpaccio**

Quail's Egg, Radish And Potato Ruffles, Parmesan  
And Wasabi Dressing

**Goat's Cheese And Hazelnut Crotin**

Apple Terrine, Beetroot Sorbet And Candied Walnuts (v)

**Cream Of Celeriac Soup**

Tarragon Oil And Poached Pear Purée (V)

Main Course

**Chateaubriand Of Prime English Beef  
For Two**

Madeira And Béarnaise Sauces, Bouquetière Of Baby  
Vegetables And Pont-Neuf Potatoes

**Salt Marsh Lamb Rack With Slow  
Cooked Glazed Lamb Breast And Mini  
Crafted Shepherd's Pie**

Samphire Shoots, Butternut Squash Purée And A  
Rosemary And Mint Jelly

**Double Gloucester Old Spot Pork  
Fillet And Honey Glazed Pork Belly**

Searred Scallop, Chicken Skin Tuile, Crackling Crumb  
And A Perry Cider Jus

**Butter Poached Lobster Tail And  
Glazed Pavé Of Boneless Beef Short Rib**

Sour Cream Crushed New Potatoes And A Melting  
Cheese Lollipop

**Fillet Of Wild Caught English Turbot  
St. Clement's**

Potato Lattice, Baby Fennel, Yuzu Beurre Blanc,  
Citrus Fruits And Fresh Herbs

**Woodland Spinach And Mushroom  
Mille-Feuille**

Baby Leek Terrine, Carrot Meringue And Hampshire  
Watercress Ice Cream (V)

Dessert

**Crêpe Suzette Flambé**

Homemade Vanilla Pod Ice Cream

**Caramelised Apple Crumble**

Apple And Sherry Sorbet With A Rhubarb And  
Custard Cream

**Black Forest Popping Candy Torte**

Dorset Cherry Ice Cream And A Shot Of New York  
Cream Soda

**Trio Of Summer Berry Textures**

Raspberry And Cream Cheese Cannelloni, Blackberry  
Jelly And Eton Mess Meringue With Elderflower Mallow

**Dark Chocolate Jaffa Cake**

Orange Yolk And Sweet Fennel Ice Cream

**Selection Of Artisan British And  
European Cheese**

Acacia Truffle Honey, Dulce De Membrillo, Medjool  
Date And Nut Fruit Cake And Assorted Fine Biscuits