

Menu B

Starter

Jamón Pata Negra Ibérico de Bellota
hand carved at your table with mature Manchego Cheese, Fine Olives and Country Bread

Smoked Apple Wood infused Duck Liver Parfait
Caramelised Black Figs, Gingerbread Toasts and an Apple and Fig Jam

Salt and Pepper Oyster and Jumbo Prawn Tempura
Horseradish Ice Cream, Umami Seaweed Dip and a Sweet Pimento Squeeze

Buttered Green and White Asparagus
Crisp Deep Fried Egg and Textures of Bacon, Ham and Pancetta

Tomato Tastings
Sun blushed Tomato with a heart of Smoked Cheese Tartare, Heirloom, Tomato Salad, Buffalo Mozzarella and a Shot of White Gazpacho (v)

Wild Mushroom and Champagne Velouté
Crème Chantilly and Salted Caraway Cheese Straws (v)

Main Course

Whole Dover Sole à la Meunière
Baby Vegetables and Potatoes

28 Day Dry Aged Beef Sirloin
Triple Cooked Chips, Yuzu Hollandaise and a Chimichurri Sauce

Duo of Duck Specialities
Oriental Confit Duck Leg Spring Roll and a Pan Seared Duck Breast. Seared Melon, Parsnip Purée and a Sour Cherry Jus

Loin of Wild Boar with a Smoked Pork Cheek Croquette and Lancashire Black Pudding
Beetroot and Blackberry Cabbage, Vanilla Charred Pear and Boulangère Potatoes

Herb Roasted Poulet de Bresse
Chicken Pastilla, Vegetable Dauphinoise, Baby Leeks, Morel Velouté and Chorizo Foam

Fondue of Whipped Brie with Hibiscus and Sun-dried Cranberry Tisane
Smoked New Potatoes, Pickled Shallots, Walnut and Bee Pollen Tuiles and Rose Hip Jam (v)

Dessert

Crème Brûlée and White Chocolate Sphere
Raspberry Pearls, Chocolate, Candy Floss and Caramelised Popcorn

Baked Rice Pudding Arancini with a melting Maple Syrup centre and Almond Crumb
Vanilla Baked Plums and Licorice Ice Cream

Lime Leaf Panna Cotta and Coconut Butter Milk Foam
Caramelised Puff Pastry and Alphonso Mango Relish

Elements of Summer Trifle
Blackberry Jelly, Tarragon Meringue, Raspberry Roulade, Clotted Cream and Fried Custard

Glazed Banana with a Caribbean Demerara Rum Tot
Peanut Butter Parfait and Aerated Dark Chocolate

Selection of Artisan British and European Cheese
Acacia Truffle Honey, Dulce de Membrillo, Medjool Date and Stout Fruit Cake and Assorted Fine Biscuits

To reserve your table call the booking line on 16263.

For menu dates please see insert. Deck 16, Fwd. A cover charge applies but your taste buds will thank you.

(v) Denotes vegetarian choice