

BISTRO MENU

April 2018

STARTERS

Soup of local tomato, basil & ice wine vinegar,
sourdough baguette & seaweed butter £7

New season asparagus, slow cooked egg,
asparagus foam, air dried ham £ 8

Goose rillettes, toasted brioche,
marinated carrots, cherry £9

Risotto of garden pea, mint, smoked
ham hock, aged parmesan £8

MAINS

8oz Trenchmore farm wagyu beef sirloin, wild garlic,
braised shin doughnut, triple cooked chips £28

Confit creedy carver duck leg, crispy duck egg,
pancetta, frisee & ratte potato salad £16

Smoked Dingley Dell pork belly, celeriac,
burnt apple, crackling crumbs £17

Pan fried fillet of local black bream, sea kale,
fresh peas, jersey royals, pak choi £17

Herb crusted London mozzarella, local tomato salad,
balsamic gel, basil & wild garlic pesto £15

DESSERTS

White & milk chocolate cremeaux, chocolate soil,
crispy yogurt, praline, roasted cocoa gelato £8

Pineapple tart tatin, mascarpone gelato,
anise & rum spiced caramel £9

Coffee panna cotta, coffee gelato, chocolate
brownie, chocolate crumbs, caramel £8

Caramelised peanut banana, banana bread,
peanut butter, peanut ice cream £8

Artisan British farmhouse cheeses, fruit & nut toasts,
damson fruit jelly, walnut, treacle & raisin bread £9