

SPRING/SUMMER '19

STARTERS

Smoked cured halibut

Summer turnips, sea fennel and crème fraiche 'soup', keta caviar, seaweed cracker, sea leaves

Smoked salmon roulade with crayfish and scallops

Crushed garden pea and mint parfait, shallot vinaigrette, chive sour cream

Wasabi cured salmon

Yuzu melon, chilled cucumber, wasabi and cucumber ketchup, squid ink crisp

Smoked salmon parcel

Filled with chorizo and roasted pepper mousse, smoked courgette carpaccio, caper berries, caper dust

Seared scallops

Slow cooked glazed pork belly, radishes, sour apple whipped pannacotta

'Mackerel niçoise'

Lemon cured mackerel, heirloom tomatoes, soft poached quail egg, black olive tapenade, fine beans

Dorset crab salad

Elderflower jelly, compressed watermelon, asparagus ribbons

Loin of rabbit

Confit leg roll, courgette flower filled with tomato cous cous, courgette carpaccio, tomato oil

Sous vide rose veal fillet carpaccio

Sea purslane, charred silverskin onions, pickled girolle mushrooms, sage dressing, summer turnips and horseradish

'Greek salad'

Kalamata olives, feta mousse, lemon cucumber, tomato powder and gel, grilled gem, Greek salad granite

Asparagus spears

Shaved asparagus, asparagus pearls, sautéed morel mushrooms, dill mayonnaise, sourdough toast

Heritage tomatoes

Smoked burrata, tomato sponge, basil oil, celery caviar, gazpacho gel

Asparagus raviolo

Spinach and gem lettuce puree, parmesan and asparagus shavings, truffle vinaigrette

Elderflower poached fennel

Rye bread toast, fennel shavings, gooseberry chutney, elderflower gel

Charred leek

Daikon carpaccio, pressed apple, coco beans, Shio Koji dressing

MAIN COURSES

Tea infused Gressingham duck breast

Duck leg croquette, cherry gel, cauliflowers, radicchio, balsamic pearls

Loin of lamb with basil crust

Aubergine parmigiana, prosciutto shard, basil puree, roasted red onion petals

Assiette of lamb

Rack, lamb bacon and breaded sweetbreads, baby summer vegetables, broccoli puree and rosemary jus

Beef striploin

Braised oxtail, grilled courgettes, gnocchi, wilted spinach, hazelnut and parsley pesto, onion powder

Beef fillet

Onigiri rice cake stuffed with slow cooked ox cheeks, grilled spring onions, pea and wasabi, garlic crisps, ponzu dressing

Beef fillet, bone marrow 'pie'

Pea and tomato fricassee, shallot marmalade, parisienne potatoes

PAYNE & GUNTER

Corn fed chicken supreme

Leg croquette, confit yellow carrot, raspberry pickled red onion rings, broccoli sprouts, British quinoa porridge

Guinea fowl supreme with ginger mousseline

Filo legparcel, asparagus textures, choi sum, shitake mushroom jus

Cured sea trout

Roasted fennel, fennel pollen sour cream, watercress leaves and puree, kohlrabi

Roasted stone bass

Grilled baby artichokes, lobster ravioli, roasted cherry tomatoes, rocket oil

Pepper brined hake

Roasted aubergines and thyme, burned aubergine puree, clams, olive oil sauce, crispy rice wafer

VEGETARIAN MAIN COURSE

Charred Summer celeriac

Sour plum puree, candied walnuts, onion petals and jus, sautéed wild and woodland mushrooms

Miso roasted aubergine

Chilli fried green beans, tempura vegetables, vegetable dumpling, coriander oil

Grilled asparagus

Confit egg yolk, broad beans and sugar snaps cassoulet, purple and new potato salad, dill dressing

Salt baked baby beetroot

Beetroot sponge, goats cheese parcel, pistachio dukka, shallot puree, herb oil

DESSERTS

Freeze dried strawberries

Cider pickled strawberries, strawberry meringue, strawberry and hibiscus gel, lemon thyme foam, crystalized white chocolate, white chocolate pearls

Tiramisu

Savoardi biscuit, mascarpone and marsala mousse, bitter chocolate sauce, coffee gel and coffee and chocolate meringue

Lychee and raspberry blancmange

Scented with rose water, pistachio sponge, caramelised almonds

Berry meringue pavlova

Passion fruit curd, whipped mango, chilli and mango salsa

Chocolate bon bon

Liquid raspberry, lemon creameaux, honeycomb, raspberry gel, candied lemon peel

Olive oil cake

Soft vanilla crème cheese rocher, sour cherry coulis, honey granola, basil dust

Chocolate ganache

Whipped peanut butter, orange jelly, salted peanut ice cream

Compressed apricots in cardamom syrup

Lemon air cake, crème fraiche sorbet, dehydrated lemon curd

Crème caramel

Poached rhubarb, pistachio biscotti, crispy rhubarb, rhubarb pearls

Caramelised pineapple log

Tropical sorbet, mint powder, cocoa nibs

Strawberry and coconut pannacotta and textures

Pink peppercorn syrup, balsamic vinegar sheet