

Spring Gourmet

Thursday 15th May

6 Courses including 4

wines

£55pp



Aperitif

Brisket Croquette, Horseradish
Hollandaise



Fish Course

Crab Bao Bun, Wild Garlic Kimchi,
Soy Cured Salmon, Shellfish Dashi



Main Course

Pan Roast Lamb, BBQ Asparagus,
Black Garlic & Smoked Cream

Crossover Course

Heritage Tomato Poached in
Strawberry Juice, Sweet Basil Sorbet



Dessert

Earl Grey Tea Infused Crème Brûlée,
Anzac Biscuit & Raspberry

Petit Four

Peach Melba Arctic Roll

Optional Cheese Course £10pp

Buffalo Blue Cheese, Pickled Walnut
& Jamaican Ginger Loaf, Malt
Reduction