

L'ÉPICERIE

AMUSE

Sweetcorn, smoked corn, curried apple

STARTERS

Severn & Wye smoked salmon, crème fraîche, mustard seeds, pickled shallots

Beef tartare, red chicory, confit egg, charred onions, nasturtium

Seared scallop, Alsace bacon, kohlrabi, apple, beurre blanc

Burrata di Puglia salad, pumpkin, beetroot, fig, chard, basil

MAIN COURSES

Miso glazed salmon, bulgur wheat, lemon, wakame, lemongrass sauce

Aged beef fillet, hen of the wood, soubise, tenderstem broccoli, black garlic

Roast chicken breast, crushed new potatoes, leek, cavolo nero, chicken jus

Wild mushroom and truffle risotto, shitake, chives, aged parmesan

DESSERTS

Melted chocolate dome, caramelised popcorn, popcorn ice cream, chocolate

Vanilla and caramel mille-feuille, caramelised puff pastry

Exotic fruit pavlova, coconut, mango, passion fruit

Roasted figs, fromage blanc, walnut praline

Selection of British cheeses, celery, chutney, grapes, walnut bread

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